

## Dill Pickle Grilled Cheese: Cheesy, Crunchy & Unforgettable Twist

Dill Pickle Grilled Cheese Sandwich



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### INGREDIENTS

To craft this cheesy, crunchy masterpiece, you'll need: 2 slices Sourdough Bread 6 oz Dill Havarti Cheese, shredded 2 tablespoons Dill Pickle Slices, chopped and patted dry 2 pats Salted Butter 1 handful Dill Pickle Potato Chips

### DIRECTIONS

1. Steps for the : Recipe
2. Assemble the : Sandwich Base:
3. Start by laying one slice of
4. Sourdough : Bread
5. flat on a clean surface. Place half of the
6. shredded Dill Havarti Cheese
7. evenly over this slice.
8. Add : Pickles and Remaining Cheese:
9. Next, generously sprinkle the
10. chopped and patted dry dill pickle slices
11. on top of the cheese. Follow this with the remaining half of the
12. Dill : Havarti Cheese
13. Top and : Butter:
14. Crown your creation with the second slice of bread. Now, spread
15. salted butter generously on the outside of both slices of the sandwich
16. . Ensure good, even coverage for maximum crispness.
17. Cook the : Sandwich:
18. Heat a non-stick skillet or cast-iron pan over medium-low heat. Gently place the buttered sandwich into the hot skillet. Cook for a few minutes on each side, until both sides are beautifully golden brown and the cheese inside is completely gooey and melted.
19. Add : Chip Crunch:
20. Once it's ready, carefully take the sandwich off the heat and transfer it to a cutting board. Gently

21. open the sandwich
22. (it will be hot and steamy!). Crumble the
23. dill pickle potato chips
24. directly inside the sandwich for that extra layer of crunch and flavor.
25. Close, : Slice, and Serve:

## SWAPS & NOTES

**Sourdough Bread:** Sourdough is fantastic for its tangy flavor and sturdy crust that crisps up beautifully.

Other great options include classic white bread, challah for a softer texture, or a hearty country loaf.

**Dill Havarti Cheese:** This cheese is a game-changer with its creamy texture and subtle dill flavor that perfectly complements the pickles.

If you can't find Dill Havarti, you can use regular Havarti, Monterey Jack, or even sharp cheddar, and add a pinch of dried dill to the cheese blend for a similar effect.

## TIPS FOR SUCCESS

**Dry Pickles:** This is probably the most important tip.

Thoroughly pat dry your chopped pickles to prevent a soggy sandwich.

**Medium-Low Heat:** Cooking grilled cheese on medium-low heat allows the bread to crisp up and the cheese to melt slowly and completely without burning the outside.

**Generous Butter:** Don't be shy with the butter on the outside of the bread; it's essential for that golden, crispy crust.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/dill-pickle-grilled-cheese-cheesy-crunchy-unforgettable-twist/>