

Bacon Loaded Grilled Cheese Cheddar Mug: Instant Comfort, Unbeatable Flavor

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TIME
1-2 min

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INGREDIENTS

2 slices of bacon

2 slices of bread (white or sourdough recommended for classic grilled cheese feel)

1/2 cup shredded cheddar cheese

1 tablespoon unsalted butter

Swaps and Notes:

Bacon: Ensure your bacon is cooked to a very crisp consistency before crumbling; it adds a crucial textural contrast to the soft bread and melted cheese.

Bread: Sturdy sandwich bread works best. Sourdough or a slightly thicker-cut white bread can hold up well to the moisture.

Cheese: While cheddar is classic, Monterey Jack, a blend of cheeses, or even a few slices of American cheese (for ultimate gooeyness) would work beautifully.

Butter: The butter helps the bread "toast" in the microwave and adds richness. Don't skip it!

Optional Add-ins: A thin slice of tomato or a sprinkle of chives could be added for extra flavor, but keep additions minimal to avoid overcrowding.

Instructions:

Crispy Bacon Prep: Start by cooking the bacon slices in a skillet over medium heat until they are wonderfully crispy. Once cooked, remove from the skillet and set aside on paper towels to drain any excess grease. Once cool enough to handle, crumble

the bacon into small pieces.

Layer in Mug - First Half: Grab a large, microwave-safe mug (one that is wide enough to fit your bread slices, or cut them to fit). Lay one slice of bread at the bottom of the mug. Sprinkle half of the shredded cheddar cheese evenly over the bread. Crumble one of the cooked bacon slices (half the total amount) on top of the cheese.

Layer in Mug - Second Half: Repeat the layering with the second slice of bread, the remaining half of the shredded cheddar cheese, and the rest of the crumbled bacon.

Add Butter: Place the 1 tablespoon of butter on top of the last layer of cheese and bacon.

Microwave Magic: Microwave the mug on high for 1-2 minutes. The exact time will depend on your microwave's wattage. Watch carefully; you want the cheese to be melted and bubbly, and the bread to look slightly "toasted" (it will soften but get very warm and infused with butter).

Cool & Enjoy: Carefully remove the mug from the microwave (it will be hot!). Let it cool for a minute before enjoying your delicious Bacon Loaded Grilled Cheese Cheddar Mug. Grab a fork and dig in, or carefully tip it onto a plate for easier eating.

Tips for Success:

Mug Size: Use a mug that is wide enough for your bread, or cut the bread into smaller pieces to fit snugly. A wider, shorter mug often works best.

Crispy Bacon: The bacon is the main "crunch" factor here, so ensure it's cooked very crispy.

Watch the Microwave: Microwaves vary. Start with 1 minute and add 30-second increments. The goal is melted cheese and warm bread, not burnt bread.

Butter Placement: Placing the butter on top allows it to melt down over the bread, giving it that "grilled" flavor.

Serve Immediately: This dish is best enjoyed right after microwaving while the cheese is hot and gooey.

Serving Suggestions and Pairings:

Tomato Soup Dipper: Pair it with a small bowl of warm tomato soup for the ultimate comfort food experience.

Classic Comfort Dips: If you love cheesy, savory goodness, explore other dips like [This Crockpot Nacho Dip is the Reason I Never Have Leftovers](#) or [How I Turned a Classic Sandwich into the Ultimate Cheesy Hot Dip](#) on another occasion.

Breakfast or Brunch: For a quick, cheesy breakfast, you might also like [This One-Pan Breakfast Bake Will Make You Skip](#).

Storage and Leftover Tips:

More Recipes You Will Love:

This Crockpot Nacho Dip is the Reason I Never Have Leftovers

How I Turned a Classic Sandwich into the Ultimate Cheesy Hot Dip

These Easy Cheesy Chicken Sliders with Marinara Garlic Butter

Final Thoughts:

DIRECTIONS

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15. **Breakfast or : Brunch:** For a quick, cheesy breakfast, you might also like This One-Pan Breakfast Bake Will Make You Skip.
16. **Storage and Leftover Tips:** This dish is designed for fresh, immediate enjoyment. Once microwaved, the bread will soften, and the overall texture is best right away. Assembled leftovers do not store well. The best strategy is to cook your bacon ahead of time, then assemble and microwave the mug fresh when you're ready to eat.
17. **More Recipes You Will Love:** If you loved the quick, cheesy, and incredibly comforting nature of this grilled cheese mug, you'll definitely want to try these other fantastic and easy-to-make recipes:
18. **This : Crockpot Nacho Dip is the Reason I Never Have Leftovers**
19. **How I : Turned a Classic Sandwich into the Ultimate Cheesy Hot Dip**
20. **These : Easy Cheesy Chicken Sliders with Marinara Garlic Butter**
21. **Final Thoughts:** The Bacon Loaded Grilled Cheese Cheddar Mug is a brilliant culinary hack that brings warm, comforting flavors to your table in a flash. It's cheesy, savory, and incredibly easy to make, making it an instant favorite for any time you need a delicious and satisfying personal meal. Give it a try, and transform your snack or lunch routine!
22. **What are your go-to quick microwave meals or ultimate comfort food hacks? Share your ideas in the comments below, and don't forget to follow Chef Maniac for more clever and delicious recipes!**

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

Original recipe: <https://chefmaniac.com/bacon-loaded-grilled-cheese-cheddar-mug-instant-comfort-unbeatable-flavor/>