

Ultimate Grilled Meat & Cheese Sandwich: Crispy, Goopy & Loaded

Ultimate Grilled Meat & Cheese Sandwich



OVEN
350°F

TIME
5 min

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INGREDIENTS

4 slices of thick white or sourdough bread (sturdy bread holds up best)

6 slices of cheddar cheese (sharp or mild, based on preference)

½ lb deli roast beef (thinly sliced, or your choice of meat like pastrami, turkey, or ham)

4-6 slices crispy bacon

1 tablespoon butter (for grilling, unsalted preferred)

1 tablespoon mayonnaise (optional, for extra flavor and crust)

Swaps and Notes:

Bread: Thick-cut white bread or sourdough provides a sturdy base and toasts beautifully. Texas toast or challah could also be delicious.

Cheese: Cheddar is classic for its sharp flavor and good melt. Provolone, Swiss, Colby Jack, or a blend of cheeses would also be fantastic.

Meat: Deli roast beef is specified, but this recipe is incredibly flexible! Pastrami, turkey, ham, or even thinly sliced cooked chicken would work well.

Bacon: Crispy bacon is essential for texture. You can cook it fresh or use pre-cooked bacon bits.

Mayonnaise (Optional): Spreading mayonnaise on the outside of the bread instead of (or in addition to) butter creates an incredibly golden, crispy, and flavorful crust due to its fat content.

Butter (for grilling): Butter contributes to the

rich flavor and golden-brown crust.

Spices (Optional): A pinch of garlic powder or onion powder mixed into the mayonnaise or butter could add extra savory notes.

Instructions:

Prepare the Bacon: In a frying pan, cook the bacon over medium heat until it's wonderfully crispy (about 5 minutes). Remove the bacon from the pan and set aside on a paper towel-lined plate to drain excess grease.

Assemble the Sandwich: Lay two slices of thick white or sourdough bread on a flat surface. Spread a thin layer of mayonnaise (optional, but highly recommended for added flavor and crust) on one side of each of the four slices of bread. This side will be facing outwards when grilling.

On one slice of bread (mayo-side down, or butter/plain side down), layer with 2 slices of cheddar cheese.

Follow with a generous amount of deli roast beef, arranging it evenly.

Next, layer the crispy bacon.

Top with another 2 slices of cheddar cheese.

Place the second slice of bread on top (mayo-side up) to complete the sandwich.

Grill the Sandwich: Heat a large skillet or griddle over medium heat. Once hot, melt 1 tablespoon butter in the pan, ensuring it coats the surface. Carefully place the assembled sandwich into the pan. Cook for about 3-4 minutes per side until the bread is beautifully golden brown and crispy, and the cheese is melted and gooey.

Press the sandwich down with a spatula or something heavy (like another skillet or a foil-wrapped brick) to ensure it cooks evenly and crisps up perfectly. This also helps the cheese melt and bind the layers.

Serve: Once perfectly golden and gooey, remove the sandwich from the pan. Slice the sandwich in half (diagonally for a classic look!), serve immediately with extra pickles or fries on the side, and enjoy the ultimate comfort meal!

Tips for Success:

Thick Bread: Use thick-cut bread that can hold up to the generous fillings and grilling.

Crispy Bacon: Ensure your bacon is cooked to a good crisp texture, as it adds a crucial element to the sandwich.

Medium Heat Grilling: Don't grill on too high heat, or the bread will burn before the cheese melts.

Medium heat allows for even browning and melting.

Pressing is Key: Pressing the sandwich down ensures even contact with the heat, a compact sandwich, and maximizes cheese melt.

Optional Mayonnaise: Using mayonnaise on the outside of the bread instead of butter creates a richer, crispier, and more evenly golden crust.

Serve Hot: This sandwich is best enjoyed immediately when the cheese is at its peak gooeyness.

Serving Suggestions and Pairings:

Crispy French fries (or try my Loaded French Fries with Cheese, Bacon, and BBQ Sauce)

A side of ketchup or special sauce

DIRECTIONS

1. Making the : Ultimate Grilled Meat & Cheese Sandwich is quick and easy, perfect for a satisfying meal!
2. Prepare the : Bacon: In a frying pan, cook the bacon over medium heat until it's wonderfully crispy (about 5 minutes). Remove the bacon from the pan and set aside on a paper towel-lined plate to drain excess grease.
3. Assemble the : Sandwich: Lay two slices of thick white or sourdough bread on a flat surface. Spread a thin layer of mayonnaise (optional, but highly recommended for added flavor and crust) on one side of each of the four slices of bread. This side will be facing outwards when grilling.
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5. Follow with a generous amount of deli roast beef, arranging it evenly.
6. Next, layer the crispy bacon.
7. Top with another 2 slices of cheddar cheese.
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12. **Tips for Success: Thick Bread:** Use thick-cut bread that can hold up to the generous fillings and grilling.
13. **Crispy : Bacon:** Ensure your bacon is cooked to a good crisp texture, as it adds a crucial element to the sandwich.
14. **Medium : Heat Grilling:** Don't grill on too high heat, or the bread will burn before the cheese melts. Medium heat allows for even browning and melting.
15. **Pressing is : Key:** Pressing the sandwich down ensures even contact with the heat, a compact sandwich, and maximizes cheese melt.
16. **Optional : Mayonnaise:** Using mayonnaise on the outside of the bread instead of butter creates a richer, crispier, and more evenly golden crust.
17. **Serve : Hot:** This sandwich is best enjoyed immediately when the cheese is at its peak gooeyness.
18. **Serving Suggestions and Pairings:** This Ultimate Grilled Meat & Cheese Sandwich is a hearty and satisfying meal on its own. It's perfect for lunch, dinner, or a fun brunch. It pairs wonderfully with classic diner sides:
19. **Crispy : French fries** (or try my Loaded French Fries with Cheese, Bacon, and BBQ Sauce)
20. A side of ketchup or special sauce
21. Dill pickle spears or extra pickles
22. A side of coleslaw or a simple green salad
23. For other incredible cheesy, comfort food creations, you might also love my How I Turned a Classic Sandwich Into the Ultimate Cheesy Hot Dip or my Easy Cheesy Chicken Sliders with Marinara Garlic Butter.
24. **Storage and Leftover Tips:** This Ultimate Grilled Meat & Cheese Sandwich is definitely best enjoyed immediately after preparation for optimal crispness and gooey cheese. Leftovers will not retain the same crispy texture. If you have any, store them in an airtight container in the refrigerator for up to 1 day. To reheat, warm in a toaster oven or regular oven (350°F / 175°C) until cheese is melted and bread is warm, though it won't be as crispy as fresh.
25. **More Recipes You Will Love:** If you loved the cheesy goodness and comforting nature of this sandwich, here are a few more fantastic savory recipes that I think you'll absolutely love:

SWAPS & NOTES

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Provolone, Swiss, Colby Jack, or a blend of cheeses would also be fantastic.

TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/ultimate-grilled-meat-cheese-sandwich-crispy-goey-loaded/>