

The Elvis Sandwich: A Legendary Sweet and Savory Treat Fit for a King

To make this legendary sandwich, you'll need just a handful of ingredients:



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INGREDIENTS

- 2 slices of bread (white bread or brioche for authenticity, but any sturdy bread works)
- 2 tablespoons of peanut butter (creamy or crunchy, your preference)
- 1 ripe banana, sliced
- 2 slices of bacon
- 1 tablespoon of honey

DIRECTIONS

- 1.** Cook the : Bacon: In a skillet over medium heat, cook the bacon slices until they are wonderfully crispy. Once cooked, remove the bacon from the skillet and place it on a paper towel-lined plate to drain any excess grease. This ensures it stays nice and crunchy.
- 2.** Toast the : Bread: While the bacon drains, toast the slices of bread in a toaster or a clean skillet until they are golden brown and slightly crisp. This provides a sturdy base for your fillings.
- 3.** Assemble the : Base: Take one slice of toasted bread and generously spread the peanut butter across its surface.
- 4.** Layer the : Banana: Arrange the sliced banana evenly on top of the peanut butter.
- 5.** Add the : Bacon: Place the crispy bacon slices over the banana. You can break them into smaller pieces if they don't fit perfectly.
- 6.** Drizzle with : Honey: Drizzle the honey generously over the bacon and banana layers.
- 7.** Complete the : Sandwich: Top with the second slice of toasted bread. Gently press down on the sandwich to secure all the fillings.
- 8.** Serve: Carefully cut the sandwich in half, either straight down the middle or diagonally. Serve immediately and savor the unique sweet and savory flavors of The Elvis Sandwich!

SWAPS & NOTES

: sweet, salty, creamy, crunchy, and utterly comforting.

Plus, it's a piece of culinary history you can easily recreate in your own kitchen!

Texas toast also works wonderfully for a thicker bite.

Peanut Butter: Creamy peanut butter offers a smooth texture, while crunchy peanut butter adds another layer of texture.

TIPS FOR SUCCESS

Crispy Bacon is Key: Seriously, don't skimp on this!

That crunch makes all the difference.

Don't Overload: While it's called "loaded," ensure the fillings aren't so abundant that the sandwich is impossible to eat.

Serve Immediately: This sandwich is best enjoyed fresh while the bacon is crispy and the bread is perfectly toasted.

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

Original recipe: <https://chefmaniac.com/the-elvis-sandwich-a-legendary-sweet-and-savory-treat-fit-for-a-king/>