

BBQ Bacon Stuffed Grilled Cheese: The Ultimate Comfort Sandwich

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TIME
3-5 min

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INGREDIENTS

8 slices of your favorite bread (sourdough, Texas toast, or a good white bread work well)
4 tablespoons (1/2 stick) unsalted butter, softened
1 cup shredded sharp cheddar cheese
1 cup shredded Monterey Jack cheese (or a good melting cheese like Colby, Gruyere, or a blend)
8 slices cooked bacon, crispy and crumbled or roughly chopped
1/4 cup your favorite BBQ sauce
2 tablespoons finely chopped red onion (optional, for extra crunch and bite)

DIRECTIONS

- 1. Prepare : Bacon and Cheese:** Cook your bacon until crispy. Once cooled, crumble or chop it into small pieces. In a medium bowl, combine the shredded cheddar and Monterey Jack cheeses.
- 2. Assemble : Sandwich Bases:** Lay out 4 slices of bread. On each of these slices, spread about 1 tablespoon of softened butter on one side (this will be the outside of the sandwich).
- 3. Build the : Filling:** Flip the buttered slices over. Evenly distribute half of the cheese blend on the unbuttered side of these 4 slices.
- 4. Add BBQ : Bacon:** Top the cheese with the crumbled bacon. Drizzle about 1 tablespoon of BBQ sauce over the bacon on each sandwich. If using, sprinkle the finely chopped red onion over the BBQ sauce.
- 5. More : Cheese!:** Distribute the remaining half of the cheese blend over the bacon and BBQ sauce layer.
- 6. Top and : Butter:** Place the remaining 4 slices of bread on top of the cheese, completing the sandwiches. Spread the remaining softened butter on the unbuttered side of these top slices.
- 7. Grill:** Heat a large non-stick skillet or griddle over medium heat. Carefully place the sandwiches, buttered-side down, into the hot pan.
- 8. Cook to : Golden Perfection:** Cook for 3-5 minutes per side, or until the bread is golden brown and crispy, and the cheese is fully melted and gooey. You may need to press down gently with a spatula to ensure even contact with the pan.
- 9. Serve:** Carefully remove the grilled cheese sandwiches from the pan. Let them rest for a minute or two, then

slice in half and serve immediately.

SWAPS & NOTES

Bread: Don't be afraid to experiment!

Brioche can add a touch of sweetness, while a hearty rye could offer a nice contrast.

Cheese: Feel free to mix and match your favorite melting cheeses.

Smoked Gouda or provolone would also be excellent additions.

TIPS FOR SUCCESS

Medium Heat is Key: Don't grill your sandwiches over too high heat.

Medium heat allows the cheese to melt slowly and the bread to toast evenly without burning.

Even Butter Spread: Ensure an even layer of butter on the outside of the bread for uniform browning and crispness.

Patience for Melt: Give the cheese enough time to fully melt.

