

Cheesy Bacon Ranch Melt: The Ultimate Comfort Sandwich

Sometimes, all you need is a sandwich that's pure comfort. This



TIME
3-4 min

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INGREDIENTS

to create this amazing Cheesy Bacon Ranch Melt, expanding on your provided partial list:

For the Sandwich: 8 slices thick-cut brioche bread or Texas toast 6 oz sharp cheddar cheese, sliced 4 oz Monterey Jack cheese, sliced 8 slices thick-cut bacon, cooked and crumbled:

For the Ranch Spread: 4 tablespoons unsalted butter, softened 2 tablespoons ranch dressing (or 1 teaspoon dry ranch seasoning mix) 1/2 teaspoon garlic powder For Frying: 2 tablespoons unsalted butter:

DIRECTIONS

1. Steps for the : Recipe
2. Prepare the : Ranch Spread:
3. In a small bowl, combine the softened unsalted butter, ranch dressing (or dry seasoning mix), and garlic powder. Mix until smooth and well combined.
4. Assemble the : Sandwiches:
5. Lay out the 8 slices of bread. On 4 of the slices, spread a generous layer of the ranch butter mixture on one side. Flip them over and start assembling the sandwich on the unbuttered side. On each of these 4 slices, layer half of the sharp cheddar cheese, followed by the crispy, crumbled bacon, and then half of the Monterey Jack cheese.
6. Top with : Cheese and Bread:
7. On the remaining 4 slices of bread, layer the rest of the sharp cheddar and Monterey Jack cheese. Place these slices on top of the bacon and cheese-filled slices to create 4 sandwiches.
8. Cook the : Sandwiches:
9. Heat a large skillet over medium heat. Melt 2 tablespoons of unsalted butter in the skillet. Place two of the sandwiches in the skillet, spreading the remaining ranch butter mixture on the outside of the top slice. Cook for 3-4 minutes per side, or until the bread is golden brown and the cheese is completely melted. Repeat with the remaining sandwiches.
10. Let the sandwiches cool for a minute or two before slicing in half. Serve immediately.

SWAPS & NOTES

Bread: Thick-cut brioche bread or Texas toast is perfect for this sandwich as it's sturdy enough to hold all the fillings.

You can also use a good sourdough or rustic white bread.

Cheese: The combination of sharp cheddar and Monterey Jack provides a great balance of flavor and meltiness.

You can use any of your favorite melting cheeses, like provolone or Colby Jack.

TIPS FOR SUCCESS

Use Softened Butter: Using softened butter for the ranch spread ensures it spreads evenly on the bread and creates a perfect golden-brown crust.

Don't Overcook: Cook the sandwiches over medium heat to ensure the cheese melts completely before the bread burns.

Crispy Bacon is Key: The crispy texture of the bacon is essential to contrast with the gooey cheese and soft bread.

Use a Sturdy Bread: A thick-cut bread like brioche or Texas toast will hold up to all the fillings without falling apart.

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