

## Loaded Brisket BBQ Grilled Cheese: The Ultimate Sandwich Upgrade

Loaded Brisket BBQ Grilled Cheese



**TIME**  
**3-4 min**

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**ChefManiac**

### INGREDIENTS

- 8 slices of thick-cut bread
- 1 lb of cooked brisket, shredded
- 1 cup of BBQ sauce
- 2 cups of shredded cheddar cheese
- 1/2 cup of diced red onion
- 1/2 cup of diced pickles
- 1/4 cup of butter

#### Swaps and Notes:

**Bread:** Thick-cut bread is a must here. Sourdough or a rustic white bread would be perfect, as they hold up well to all the fillings.

**Brisket:** This recipe is a fantastic way to use up leftover brisket. If you don't have any, you can also use pulled pork or shredded chicken.

**BBQ Sauce:** Use your favorite brand of BBQ sauce. A smoky, tangy sauce works great here.

**Cheese:** Cheddar cheese is a classic, but you can also use Monterey Jack, Colby, or a mix of cheeses.

**Toppings:** The diced red onion and pickles add a crucial layer of flavor and texture. Don't skip them!

#### Step-by-Step Instructions:

**Prep the Brisket:** In a small bowl, mix the shredded brisket with the BBQ sauce until it is well combined.

**Butter the Bread:** Spread the softened butter evenly on one side of each slice of bread.

**Assemble the Sandwich:** Place four slices of bread, butter-side down, on a skillet or griddle preheated to medium heat. Top each slice with a generous amount of the shredded brisket mixture, followed by a portion of the shredded cheddar cheese. Sprinkle the diced red onion and pickles over the cheese.

**Finish the Sandwich:** Place the remaining four slices of bread on top, butter-side up.

**Grill to Perfection:** Cook the sandwiches for 3-4 minutes on each side, until the bread is golden brown and the cheese is completely melted and gooey. You may need to press it down gently with a spatula to help it cook evenly.

**Serve:** Remove the sandwiches from the skillet, slice them in half, and serve immediately.

**Tips for Success:**

**Use Thick-Cut Bread:** Thick bread is crucial here. It needs to be sturdy enough to hold all the delicious fillings without falling apart.

**Don't Overfill:** Be careful not to add too much filling, as it can make it hard to grill the sandwich evenly.

**Low and Slow:** Cook the grilled cheese over medium heat. This ensures the bread gets a beautiful golden crust without burning, and it gives the cheese enough time to melt completely.

**Serve Immediately:** Grilled cheese is always best eaten fresh, right off the skillet.

**Serving Suggestions and Pairings:**

**Nutritional Information (per serving, approximate):**

Calories: 700 kcal

Carbohydrates: 40g

Protein: 40g

Fat: 40g

Saturated Fat: 15g

Cholesterol: 100mg

Sodium: 900mg

Fiber: 3g

## DIRECTIONS

1. **Prep the : Brisket:** In a small bowl, mix the shredded brisket with the BBQ sauce until it is well combined.
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11. **Serving Suggestions and Pairings:** This Loaded Brisket BBQ Grilled Cheese is a meal in itself. It's rich, savory, and incredibly satisfying. You can serve it with a simple side of potato chips, a fresh green salad, or a side of coleslaw. For a fun party spread, it would go perfectly with other crowd-pleasing foods like a crockpot nacho dip or a platter of easy cheesy chicken sliders.
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19. **Fiber:** 3g
20. **Sugar:** 10g
21. **Disclaimer:** Nutritional values are estimates and can vary based on specific ingredients and portion sizes.
22. **Storage and Leftover Tips:** This sandwich is best enjoyed immediately. The brisket mixture can be stored separately in an airtight container in the refrigerator for up to 3 days. To make a fresh sandwich, simply warm the brisket mixture and then follow the recipe as written.
23. **More Recipes You'll Love:** If you enjoy easy, cheesy, and satisfying comfort foods, you might also like these other recipes:
24. **How I turned a classic sandwich into the ultimate cheesy hot dip**
25. **This : Dorito Casserole is my favorite weeknight dinner shortcut**

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## TIPS FOR SUCCESS

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