

Bacon Mac & Cheese Grilled Cheese: The Ultimate Comfort Food Mashup

Bacon Mac & Cheese Grilled Cheese



TIME
3-4 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

- 8 slices of bread
- 1 cup of cooked macaroni
- 1 cup of shredded cheddar cheese
- 1 cup of cooked and crumbled bacon
- 4 tablespoons of butter, softened
- 1/4 cup of milk
- Salt and black pepper to taste

Swaps and Notes:

Bread: A good quality, thick-cut white bread or sourdough works best here.

Macaroni: This recipe is perfect for using up leftover macaroni. If you're cooking it fresh, just be sure it's cooled before you start.

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

Bacon: A thick-cut bacon will give you a heartier flavor and texture. Cook it to your desired crispiness and be sure to crumble it finely.

Milk: The milk is used to create a creamy sauce for the macaroni. You can also use a splash of half-and-half or heavy cream for a richer result.

Step-by-Step Instructions:

Make the Filling: In a large bowl, combine the cooked macaroni, shredded cheddar cheese, and crumbled bacon. Add the milk and season with salt and black pepper to taste. Stir everything together until well combined.

Prep 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. Spoon the macaroni, cheese, and bacon mixture onto each slice of bread. Top with the remaining slices of bread, 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:

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

Use a Good Cheese: For the best melt, I highly recommend grating a block of cheese yourself. Pre-shredded cheese often contains anti-caking agents that can hinder a smooth melt.

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: 60g

Protein: 30g

Fat: 35g

Saturated Fat: 15g

Cholesterol: 70mg

Sodium: 900mg

Fiber: 3g

Sugar: 5g

DIRECTIONS

1. **Make the : Filling:** In a large bowl, combine the cooked macaroni, shredded cheddar cheese, and crumbled bacon. Add the milk and season with salt and black pepper to taste. Stir everything together until well combined.
2. **Prep the : Bread:** Spread the softened butter evenly on one side of each slice of bread.
3. **Assemble the : Sandwich:** Place four slices of bread, butter-side down, on a skillet or griddle preheated to medium heat. Spoon the macaroni, cheese, and bacon mixture onto each slice of bread. Top with the remaining slices of bread, butter-side up.
4. **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.
5. **Serve:** Remove the sandwiches from the skillet, slice them in half, and serve immediately.
6. **Tips for Success:** **Don't Overfill:** Be careful not to add too much filling, as it can make it hard to grill the sandwich evenly.
7. **Use a : Good Cheese:** For the best melt, I highly recommend grating a block of cheese yourself. Pre-shredded cheese often contains anti-caking agents that can hinder a smooth melt.
8. **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.
9. **Serve : Immediately:** Grilled cheese is always best

eaten fresh, right off the skillet.

10. **Serving Suggestions and Pairings:** This Bacon Mac & Cheese Grilled Cheese is a meal in itself. It's rich, savory, and incredibly satisfying. You can serve it with a simple side of pickles or a fresh green salad to add some freshness. For a fun, party spread, it would go perfectly with other cheesy, indulgent snacks like a crockpot nacho dip or a platter of totchos.
11. **Nutritional Information (per serving, approximate):**
Calories: 700 kcal
12. **Carbohydrates:** 60g
13. **Protein:** 30g
14. **Fat:** 35g
15. **Saturated : Fat:** 15g
16. **Cholesterol:** 70mg
17. **Sodium:** 900mg
18. **Fiber:** 3g
19. **Sugar:** 5g
20. **Disclaimer:** Nutritional values are estimates and can vary based on specific ingredients and portion sizes.
21. **Storage and Leftover Tips:** This sandwich is best enjoyed immediately. It doesn't store well, as the macaroni will make the bread soggy. If you have leftover macaroni and bacon, you can store them separately and make a fresh sandwich later.
22. **More Recipes You'll Love:** If you enjoy easy, cheesy, and satisfying comfort foods, you might also like these other recipes:
23. **How I turned a classic sandwich into the ultimate cheesy hot dip**
24. **This : Dorito Casserole is my favorite weeknight dinner shortcut**
25. **These : Sheet Pan Quesadillas are my favorite way to feed a crowd fast**

SWAPS & NOTES

Bread: A good quality, thick-cut white bread or sourdough works best here.

Macaroni: This recipe is perfect for using up leftover macaroni.

If you're cooking it fresh, just be sure it's cooled before you start.

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

TIPS FOR SUCCESS

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

Use a Good Cheese: For the best melt, I highly recommend grating a block of cheese yourself.

Pre-shredded cheese often contains anti-caking agents that can hinder a smooth melt.

Low and Slow: Cook the grilled cheese over medium heat.

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

Original recipe: <https://chefmaniac.com/bacon-mac-cheese-grilled-cheese-the-ultimate-comfort-food-mashup/>