

Smoky Pulled Pork Grilled Cheese Melt

4 tablespoons butter, softened



TIME
3-4 min

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INGREDIENTS

8 slices of bread
2 cups cooked pulled pork
1/2 cup BBQ sauce
8 slices of cheddar cheese
4 tablespoons butter, softened

Swaps and Notes:

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

Pulled Pork: This recipe is perfect for using up leftover pulled pork. If you don't have any, you can also use shredded chicken or a store-bought pulled pork from the grocery store.

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

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

Toppings (Optional): You can also add some diced red onion or a few pickles for a little extra crunch and acidity.

Step-by-Step Instructions:

Prep the Pulled Pork: In a bowl, mix the pulled pork with the BBQ sauce until 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. Place two slices of cheddar cheese on each slice of bread. Top with the BBQ pulled pork mixture and another two slices of cheddar

cheese.

Finish the Sandwich: Place the remaining 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

Sugar: 10g

Storage and Leftover Tips:

DIRECTIONS

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10. **Serve : Immediately:** Grilled cheese is always best eaten fresh, right off the skillet.
11. **Serving Suggestions and Pairings:** This Smoky Pulled Pork 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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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. It doesn't store well, as the pulled pork and cheese will make the bread soggy. If you have leftover pulled pork, you can store it separately and make a fresh sandwich later.
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