BBQ Bacon Stuffed Grilled Cheese: The Ultimate Sandwich Upgrade

BBQ Bacon Stuffed Grilled Cheese

TIME	PRINT	SAVE	SOURCE
3-4 min	Recipe Card	PDF	ChefManiac

INGREDIENTS

4 slices of bread

8 strips of bacon

1/2 cup BBQ sauce

1 cup shredded cheddar cheese

1/4 cup butter, softened

Swaps and Notes:

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

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

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:

Cook the Bacon: In a skillet over medium heat, cook the bacon until crispy. Drain on paper towels and set aside.

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

Assemble the Sandwich: On the unbuttered side of two slices of bread, spread the BBQ sauce. Top the BBQ sauce with half of the shredded cheddar cheese.

Place four strips of crispy bacon on top of the cheese on each slice. Sprinkle the remaining cheese on top of the bacon.

Finish the Sandwich: Top each bacon-cheese stack with the remaining two slices of bread, buttered side facing out.

Grill to Perfection: Heat a large skillet over medium heat. Place the sandwiches in the skillet and cook 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.

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.

Crispy Bacon: The crispy bacon adds a crucial layer of texture. Cook it to your desired level of crispiness.

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: 30g

Fat: 40g

Saturated Fat: 20g

Cholesterol: 100mg

Sodium: 900mg

Fiber: 3g

Sugar: 10g

Storage and Leftover Tips:

DIRECTIONS

1. Cook the : Bacon: In a skillet over medium heat, cook the bacon until crispy. Drain on paper towels and set aside.
2. Butter the : Bread: Spread the softened butter evenly on one side of each slice of bread.
3. Assemble the : Sandwich: On the unbuttered side of two slices of bread, spread the BBQ sauce. Top the BBQ sauce with half of the shredded cheddar cheese. Place four strips of crispy bacon on top of the cheese on each slice. Sprinkle the remaining cheese on top of the bacon.
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7. 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.
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. Crispy : Bacon: The crispy bacon adds a crucial layer of texture. Cook it to your desired level of

crispiness.

10. Serve : Immediately: Grilled cheese is always best eaten fresh, right off the skillet.
11. Serving Suggestions and Pairings: This BBQ Bacon Stuffed 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. It doesn't store well, as the bacon and cheese will make the bread soggy. If you have leftover bacon and BBQ sauce, you can store them separately and make a fresh sandwich later.
23. More Recipes You'll Love: If you enjoy easy, cheesy, and satisfying comfort foods, you might also like these other recipes:
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SWAPS & NOTES

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Bacon: A thick-cut bacon will give you a heartier flavor and texture.

Cook it to your desired crispiness and be sure to drain it well.

BBQ Sauce: Use your favorite brand of BBQ sauce.

TIPS FOR SUCCESS

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This ensures the bread gets a beautiful golden crust without burning, and it gives the cheese enough time to melt completely.

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