

Smoky Cheddar Bacon Pull-Apart Grilled Cheese: A Recipe by Jason Griffith

Smoky Cheddar Bacon Pull-Apart Grilled Cheese



OVEN
375°F

TIME
20-25 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

1 loaf of sourdough bread (round or oblong):

Sourdough is perfect here because it's sturdy and has a tangy flavor that complements the smoky cheddar and bacon.

2 cups shredded smoky cheddar cheese: The smoky flavor is key to this recipe.

1/2 cup cooked and crumbled bacon: You can cook this ahead of time to save on prep.

1/4 cup butter, melted: Unsalted butter is best so you can control the saltiness.

1 teaspoon garlic powder: Gives the butter a savory kick.

1 teaspoon onion powder: Adds another layer of aromatic flavor.

1/2 teaspoon paprika: For a touch of color and a mild, earthy spice.

Swaps and Notes:

Bread: While sourdough is my top choice, a sturdy Italian loaf or even a good crusty French bread would work. The key is a firm crust that will hold up to being cut and stuffed.

Cheese: Can't find smoky cheddar? A sharp cheddar, Monterey Jack, or a pepper jack would all be great substitutes. You could even use a mix of cheeses for a more complex flavor.

Bacon: You can use pre-cooked bacon pieces to make this even faster. If you're not a fan of bacon, cooked prosciutto or even some finely chopped ham

would work. For a vegetarian option, leave the bacon out and maybe add some caramelized onions or finely chopped roasted red peppers.

Seasonings: Feel free to experiment with the spices. A pinch of dried oregano or a dash of cayenne pepper for a bit of heat would be fantastic additions to the butter mixture.

Grilling vs. Baking: If you don't have a grill or prefer to use your oven, you can bake this in a preheated oven at 375°F (190°C). Follow the same steps, but bake for about 20-25 minutes, or until the cheese is melted and the bread is golden and crusty.

Instructions:

Prep the Grill and Bread: Preheat your grill to medium heat (around 350-375°F). Take your loaf of sourdough bread and, using a serrated knife, carefully cut it into a grid pattern of 1-inch cubes. Be careful not to cut all the way through the bottom crust—you want the loaf to stay in one piece.

Mix the Filling: In a medium-sized bowl, combine the shredded smoky cheddar cheese and the crumbled cooked bacon. Toss them together so they are evenly distributed.

Stuff the Loaf: Gently pull apart the cubes of bread and stuff the cheese and bacon mixture into all the cuts and crevices. Make sure to get the filling deep into the loaf so every piece is packed with cheesy, bacony goodness.

Make the Butter Mixture: In a separate small bowl, whisk together the melted butter, garlic powder, onion powder, and paprika.

Brush the Loaf: Generously brush the butter mixture over the top of the entire bread loaf. Use a pastry brush to ensure it gets into every crack and crevice.

Wrap and Grill: Place the prepared loaf on a large piece of heavy-duty aluminum foil. Tightly wrap the foil around the bread, creating a sealed packet.

Place the foil-wrapped loaf on the preheated grill.

Cook and Serve: Grill for 15-20 minutes, or until the cheese is completely melted and gooey. The outside of the bread should be warm and the butter will have soaked in, creating a delicious, garlicky crust. Carefully remove the loaf from the grill, unwrap it, and serve immediately.

Tips for Success:

Use a Serrated Knife: A serrated knife is your best friend when cutting the bread. It will slice through the crust without squishing the soft interior, making it easier to create those perfect cubes.

Don't Overstuff: While it's tempting to cram as much cheese and bacon as possible, don't overdo it.

The goal is to have enough filling to be delicious, but not so much that it all spills out when you're grilling.

Seal the Foil Tightly: A good foil wrap is crucial. It creates a steamy environment that melts the cheese perfectly and prevents the bread from drying out or burning.

Listen for the Sizzle: You'll hear the butter start to sizzle a bit on the grill. This is a good sign that the bread is warming up and the cheese is beginning to melt.

Serving Suggestions and Pairings:

Nutritional Information (per serving, based on 8 servings):

Calories: Approximately 350-400 kcal

Protein: 15-20g

Fat: 25-30g

Carbohydrates: 20-25g

Storage and Leftover Tips:

More Recipes You Will Love:

Final Thoughts:

DIRECTIONS

- 1. Prep the : Grill and Bread:** Preheat your grill to medium heat (around 350-375°F). Take your loaf of sourdough bread and, using a serrated knife, carefully cut it into a grid pattern of 1-inch cubes. Be careful not to cut all the way through the bottom crust-you want the loaf to stay in one piece.
- 2. Mix the : Filling:** In a medium-sized bowl, combine the shredded smoky cheddar cheese and the crumbled cooked bacon. Toss them together so they are evenly distributed.
- 3. Stuff the : Loaf:** Gently pull apart the cubes of bread and stuff the cheese and bacon mixture into all the cuts and crevices. Make sure to get the filling deep into the loaf so every piece is packed with cheesy, bacony goodness.
- 4. Make the : Butter Mixture:** In a separate small bowl, whisk together the melted butter, garlic powder, onion powder, and paprika.
- 5. Brush the : Loaf:** Generously brush the butter mixture over the top of the entire bread loaf. Use a pastry brush to ensure it gets into every crack and crevice.
- 6. Wrap and : Grill:** Place the prepared loaf on a large piece of heavy-duty aluminum foil. Tightly wrap the foil around the bread, creating a sealed packet. Place the foil-wrapped loaf on the preheated grill.
- 7. Cook and : Serve:** Grill for 15-20 minutes, or until the cheese is completely melted and gooey. The outside of the bread should be warm and the butter will have soaked in, creating a delicious, garlicky crust. Carefully remove the loaf from the grill, unwrap it, and serve immediately.

8. **Tips for Success: Use a Serrated Knife:** A serrated knife is your best friend when cutting the bread. It will slice through the crust without squishing the soft interior, making it easier to create those perfect cubes.
9. **Don't : Overstuff:** While it's tempting to cram as much cheese and bacon as possible, don't overdo it. The goal is to have enough filling to be delicious, but not so much that it all spills out when you're grilling.
10. **Seal the : Foil Tightly:** A good foil wrap is crucial. It creates a steamy environment that melts the cheese perfectly and prevents the bread from drying out or burning.
11. **Listen for the : Sizzle:** You'll hear the butter start to sizzle a bit on the grill. This is a good sign that the bread is warming up and the cheese is beginning to melt.
12. **Serving Suggestions and Pairings:** This Smoky Cheddar Bacon Pull-Apart Grilled Cheese is a meal in itself, but it's also the perfect centerpiece for a larger spread. Serve it with a side of warm marinara for dipping or a creamy tomato soup for a classic combination. For a party, it pairs wonderfully with other savory, shareable dishes like these Easy Cheesy Chicken Sliders with Marinara Garlic Butter or a simple green salad to cut through the richness. It would also be a fantastic appetizer alongside a hearty dip like this Crockpot Nacho Dip or my favorite Beer Cheese Dip.
13. **Nutritional Information (per serving, based on 8 servings):** Calories: Approximately 350-400 kcal
14. **Protein:** 15-20g
15. **Fat:** 25-30g
16. **Carbohydrates:** 20-25g
17. **Please note:** Nutritional values are estimates and can vary based on specific ingredients used. This is not a substitute for professional nutritional advice.
18. **Storage and Leftover Tips:** Leftovers are best enjoyed the same day, but if you have any, you can store them in an airtight container in the refrigerator for 1-2 days. To reheat, wrap the loaf tightly in foil and place it in an oven or toaster oven at 350°F (175°C) for about 10 minutes, or until the cheese is melted and the bread is warmed through. I don't recommend microwaving as it can make the bread soggy.
19. **More Recipes You Will Love:** If you loved this smoky and cheesy pull-apart bread, you have to try some of my other favorite recipes for feeding a crowd or just enjoying some serious comfort food. My Sheet Pan Quesadillas are a genius hack for making a ton of quesadillas at once, and these Easy Turkey Wings are a go-to for a lazy Sunday dinner that tastes like you spent hours on it.
20. **Final Thoughts:** This Smoky Cheddar Bacon Pull-Apart Grilled Cheese is more than just a recipe; it's a celebration of comfort food. It takes a familiar, beloved classic and transforms it into something new, exciting, and perfect for sharing. It's the kind of dish that makes people feel happy, and that's what

cooking is all about. Give it a try at your next get-together, and watch it disappear in minutes.

21. I'd love to hear how you served yours! Did you try a different cheese or add an extra ingredient? Leave a comment below and let me know. And if you enjoyed this recipe, be sure to follow me for more delicious ideas. Happy cooking!

SWAPS & NOTES

Bread : While sourdough is my top choice, a sturdy Italian loaf or even a good crusty French bread would work.

The key is a firm crust that will hold up to being cut and stuffed.

Cheese : Can't find smoky cheddar?

A sharp cheddar, Monterey Jack, or a pepper jack would all be great substitutes.

TIPS FOR SUCCESS

Use a Serrated Knife : A serrated knife is your best friend when cutting the bread.

It will slice through the crust without squishing the soft interior, making it easier to create those perfect cubes.

Don't Overstuff : While it's tempting to cram as much cheese and bacon as possible, don't overdo it.

The goal is to have enough filling to be delicious, but not so much that it all spills out when you're grilling.

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

Original recipe: <https://chefmaniac.com/smoky-cheddar-bacon-pull-apart-grilled-cheese-a-recipe-by-jason-griffith/>