

BBQ Bacon Ranch BLT: The Ultimate 15-Minute Sandwich Upgrade

The Ultimate BBQ Bacon Ranch BLT: A Cheesy, Smoky, and Addictive Sandwich Upgrade



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15 min

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INGREDIENTS

Swaps and Notes:

Bread: If you don't have buns, thick-sliced sourdough or Texas toast makes for a phenomenal, hearty alternative.

Cheese: Swap cheddar for Monterey Jack, smoked Gouda, or a pepper jack if you want a little heat.

BBQ Sauce: If you prefer a spicier sandwich, use a hot BBQ sauce or even a little chipotle sauce mixed into your regular BBQ.

Veggies: A thin slice of red onion or a few mild jalapeño slices can add a nice bite and freshness.

Ranch: A homemade ranch dressing is always superior, but a good quality bottled ranch will work just fine!

DIRECTIONS

1. This sandwich is all about timing and building flavor layers. Follow these steps for the perfect result.
2. **The BBQ Bacon Prep:** Cook the 8 slices of thick-cut bacon in a skillet over medium heat until they are nearly crisp. This usually takes about 6-8 minutes, depending on the thickness. You want them cooked through but still slightly pliable.
3. Drain off most of the rendered fat from the pan.
4. Brush both sides of the bacon with 2 tablespoons of BBQ sauce. Cook for another 1-2 minutes, flipping constantly, until the sauce is caramelized and clinging to the bacon. Be careful not to let the sauce burn.
5. Transfer the glazed BBQ bacon to a paper towel-lined plate to drain any excess fat and set it aside.
6. **Toast the Buns:** Split the 2 sandwich buns and spread a thin layer of butter (or use a bit of the leftover bacon fat-it's phenomenal!) on the cut sides.
7. Toast the buns in the same skillet over medium heat until they are golden brown and slightly crisp. This adds crucial texture and prevents the sandwich from getting soggy.
8. **Build the Ultimate Sandwich:** Place the bottom bun on a plate.
9. Spread a layer of ranch dressing generously across the bottom bun.
10. Layer on 4 slices of your crispy, glazed BBQ bacon.
11. Add 2 slices of fresh tomato, followed by a generous handful of shredded lettuce.
12. Sprinkle with the shredded cheddar cheese. The residual heat from the bacon helps the cheese soften

- slightly.
13. Drizzle the lettuce and cheese with more ranch dressing.
 14. Add the top bun and serve immediately.
 15. Tips for Success: Don't Rush the Bacon: The perfect bacon is the foundation of this recipe. Cook it slow enough to render the fat, and then fast enough with the BBQ sauce to create a sticky, caramelized glaze.
 16. The : Right Bun: I highly recommend using a rich bun like brioche or a potato roll. They hold up well to the moisture from the ranch and tomato and add a soft richness that balances the crunch of the bacon and lettuce.
 17. Layering : Matters: Always put the dressing on the bread first. This acts as a barrier to prevent the bread from getting soggy from the tomato juice or extra ranch.
 18. Heat is : Key (For the Cheese): If you want a more melted cheese experience, sprinkle the cheese onto the bacon slices while they are still in the hot pan for a few seconds before transferring them to the bun.
 19. Serving Suggestions and Pairings: This rich and flavorful sandwich calls for cool, crunchy sides and refreshing drinks.
 20. Side : Dishes: Classic potato chips or totchos (tater tot nachos) are mandatory for a great sandwich lunch.
 21. A simple vinegar-based coleslaw (no mayo!) cuts through the richness beautifully.
 22. For an easy appetizer to start, try this crockpot nacho dip.
 23. Drink : Pairings: Beer: A crisp Lager or a smoky Porter pairs wonderfully with the BBQ flavor.
 24. Non-: Alcoholic: I love it with a glass of ice-cold blueberry lemonade.
 25. Cocktail: A simple iced tea or a spicy Michelada.

SWAPS & NOTES

Thick-Cut Bacon 8 slices Crucial for holding up to the BBQ glaze.

BBQ Sauce 2 tablespoons Use your favorite smoky and slightly sweet variety.

Shredded Cheddar Cheese 2 tablespoons Sharp cheddar adds a necessary tang.

Fresh Tomato 4 slices Look for ripe, firm tomatoes for the best juice and texture.

TIPS FOR SUCCESS

Don't Rush the Bacon: The perfect bacon is the foundation of this recipe.

Cook it slow enough to render the fat, and then fast enough with the BBQ sauce to create a sticky, caramelized glaze.

The Right Bun: I highly recommend using a rich bun like brioche or a potato roll .

They hold up well to the moisture from the ranch and tomato and add a soft richness that balances the crunch of the bacon and lettuce.

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