

BBQ Bacon Ranch BLT Sandwich (Easy 20-Minute Lunch)

If you love a classic BLT but want to take it to the next level, this

TIME
20 min

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INGREDIENTS

- 8 slices thick-cut bacon
- 2 tbsp barbecue sauce
- 2 tbsp shredded cheddar cheese
- 4 slices fresh tomato
- 1 cup shredded lettuce
- 2 tbsp ranch dressing
- 2 sandwich buns (brioche or sandwich rolls), split and toasted

DIRECTIONS

- 1.** Cook the Bacon: In a skillet over medium heat, cook the bacon for 6-8 minutes until it's nearly crispy.
- 2.** Add the BBQ Glaze: Brush both sides of the bacon with barbecue sauce.
- 3.** Cook for another 1-2 minutes until the sauce caramelizes and the bacon becomes crisp.
- 4.** Drain the Bacon: Transfer the bacon to a plate lined with paper towels to remove excess grease.
- 5.** Toast the Buns: Toast the sandwich buns in a skillet with a little butter until golden and lightly crisp.
- 6.** Spread the Ranch: Spread ranch dressing evenly on the bottom half of each bun.
- 7.** Build the Sandwich: Layer the sandwich with:
- 8.** BBQ bacon
- 9.** Tomato slices
- 10.** Shredded lettuce
- 11.** Shredded cheddar cheese
- 12.** Finish the Sandwich: Drizzle a little more ranch dressing on top and place the top bun over the sandwich.
- 13.** Serve: Serve immediately while the bacon is hot and crispy.

SWAPS & NOTES

This sandwich is very customizable depending on your preferences.

Bread options Brioche buns add a buttery flavor, but sourdough, Texas toast, or classic sandwich bread also work well.

Cheese variations Cheddar is a great choice, but pepper jack or smoked gouda can add extra flavor.

Lettuce choices Iceberg lettuce provides crunch, while romaine or green leaf lettuce also work nicely.

TIPS FOR SUCCESS

Use thick-cut bacon It holds up better to the BBQ glaze and adds more texture.

Toast the buns well This keeps the sandwich from becoming soggy.

Cook bacon evenly Turn the bacon occasionally so it cooks and crisps evenly.

Assemble just before serving This keeps the lettuce crisp and the bread fresh.

