

Grilled Cheddar, Tomato and Bacon Sandwiches



Ingredients

	4 tablespoons mayonnaise
	8 slices sourdough bread country-style (cut on deep diagonal into 5x3x)
	8 slices tomato seeds removed, slices drained on paper towels

Equipment

frying pan
paper towels

Directions Cook bacon in heavy large skillet over medium heat until brown and crisp, turning occasionally, about 6 minutes. Transfer bacon to paper towels and drain. Wash and dry skillet. Place 4 bread slices on work surface. Press 1/4 cup grated cheese onto each slice. Top each with 2 tomato slices. Sprinkle with pepper. Place 2 bacon slices atop each, breaking into pieces if necessary to fit. Press 1/4 cup grated cheese over bacon on each. Top sandwiches with remaining bread slices, then spread 1/2 tablespoon mayonnaise over top of each sandwich. Heat 2 heavy large skillets over medium heat. Add 2 sandwiches, mayonnaise side down, to each skillet. Place plate atop both sandwiches to weigh down. Cook sandwiches until bottom is golden brown, about 2 minutes. Spread top of each sandwich with 1/2 tablespoon mayonnaise. Turn sandwiches over, mayonnaise side down. Top with plates and cook until golden brown on bottom, about 2 minutes. Transfer sandwiches to work surface. Cut sandwiches crosswise in half and serve **Nutrition Facts** PROTEIN 12.58% FAT 27.49% CARBS 59.93%

Properties

Glycemic Index:42.13, Glycemic Load:51.27, Inflammation Score:-6, Nutrition Score:16.706521731356%

Flavonoids

Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 443.72kcal (22.19%), Fat: 13.57g (20.88%), Saturated Fat: 2.32g (14.47%), Carbohydrates: 66.59g (22.2%), Net Carbohydrates: 63.75g (23.18%), Sugar: 6.05g (6.72%), Cholesterol: 5.88mg (1.96%), Sodium: 859.56mg (37.37%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 13.98g (27.95%), Vitamin B1: 0.91mg (60.73%), Selenium: 36.93µg (52.76%), Folate: 158.44µg (39.61%), Manganese: 0.67mg (33.7%), Vitamin B2: 0.55mg (32.33%), Vitamin B3: 6.18mg (30.91%), Iron: 5.04mg (28%), Vitamin K: 23.87µg (22.74%), Phosphorus: 137.82mg (13.78%), Fiber: 2.84g (11.36%), Magnesium: 41.32mg (10.33%), Copper: 0.2mg (9.92%), Zinc: 1.36mg (9.04%), Vitamin B6: 0.14mg (6.98%), Calcium: 67.88mg (6.79%), Vitamin E: 0.74mg (4.93%), Vitamin B5: 0.45mg (4.53%), Potassium: 157.3mg (4.49%)