



Some Like It Hot" Grilled Pimiento Cheese Sandwiches

READY IN



60 min.

SERVINGS



8

CALORIES



658 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- ☐ 16 slices bacon thick cooked
- ☐ 0.3 cup butter softened
- ☐ 8 servings creamy pimiento cheese
- ☐ 16 slices sourdough bread
- ☐ 8 servings strawberry jam

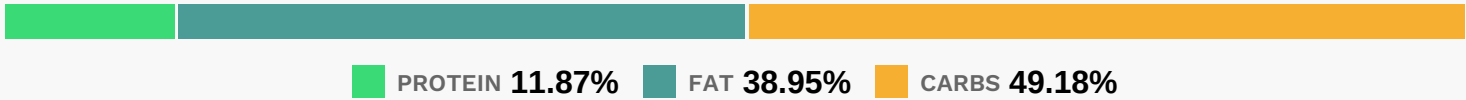
Equipment

- ☐ frying pan

Directions

- ☐ Prepare Miss Mattie's Southern Pimiento Cheese as directed.
- ☐ Butter 1 side of each bread slice.
- ☐ Place 8 bread slices, buttered sides down, on a hot griddle or in a large skillet over medium heat.
- ☐ Spread 1/2 cup pimiento cheese over each bread slice on griddle. Top each with 2 cooked bacon slices.
- ☐ Place remaining 8 bread slices, buttered sides up, on bacon. Turn sandwiches, and cook 5 to 7 minutes or until golden brown. (Pimiento cheese should be slightly melted.)
- ☐ Serve with strawberry preserves.

Nutrition Facts



Properties

Glycemic Index:23.19, Glycemic Load:58.67, Inflammation Score:-6, Nutrition Score:18.923043546469%

Nutrients (% of daily need)

Calories: 658.15kcal (32.91%), Fat: 28.48g (43.82%), Saturated Fat: 11.48g (71.76%), Carbohydrates: 80.91g (26.97%), Net Carbohydrates: 77.87g (28.32%), Sugar: 15.71g (17.46%), Cholesterol: 49.92mg (16.64%), Sodium: 1139.42mg (49.54%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 19.53g (39.06%), Vitamin B1: 1.03mg (68.93%), Selenium: 45.95µg (65.64%), Folate: 159.92µg (39.98%), Vitamin B3: 7.95mg (39.75%), Vitamin B2: 0.6mg (35.33%), Manganese: 0.68mg (34.18%), Iron: 5.29mg (29.36%), Phosphorus: 203.83mg (20.38%), Vitamin B6: 0.26mg (12.91%), Zinc: 1.87mg (12.47%), Fiber: 3.04g (12.14%), Magnesium: 47.23mg (11.81%), Copper: 0.23mg (11.65%), Calcium: 78.67mg (7.87%), Potassium: 254.55mg (7.27%), Vitamin B5: 0.69mg (6.86%), Vitamin A: 261.73IU (5.23%), Vitamin E: 0.7mg (4.68%), Vitamin B12: 0.24µg (3.93%), Vitamin C: 1.83mg (2.21%), Vitamin K: 1.56µg (1.48%), Vitamin D: 0.18µg (1.17%)