



Ultimate Grilled Cheese

READY IN



55 min.

SERVINGS



6

CALORIES



1117 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- ☐ 0.5 teaspoon pepper black freshly ground
- ☐ 6 ounces cheddar such as cabot or shelburne farms extra-sharp
- ☐ 6 ounces comté cheese
- ☐ 0.3 cup dijon mustard
- ☐ 1.5 teaspoons kosher salt
- ☐ 1 cup mayonnaise good
- ☐ 0.3 cup parmesan cheese freshly grated
- ☐ 6 tablespoons butter salted at room temperature
- ☐ 1 sourdough bread white sliced

☐ 12 slices bacon smoked thick-cut such as nodine's applewood

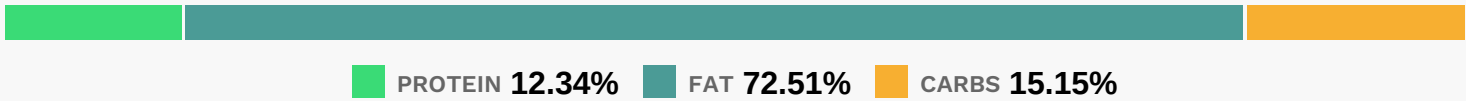
Equipment

- ☐ food processor
- ☐ bowl
- ☐ frying pan
- ☐ paper towels
- ☐ oven
- ☐ panini press

Directions

- ☐ Watch how to make this recipe.
- ☐ Preheat the oven to 400 degrees. Arrange the bacon on a baking rack set over a sheet pan in a single layer and roast for 20 to 30 minutes, until nicely browned.
- ☐ Drain on a plate lined with paper towels and cut in 1-inch pieces.
- ☐ Meanwhile, combine the mayonnaise, mustard, Parmesan, salt, and pepper in a small bowl.
- ☐ Lay 12 slices of bread on a board and spread each one lightly with butter. Flip the slices and spread each one generously with the mayonnaise mixture. Don't neglect the corners!
- ☐ Grate the cheeses in a food processor fitted with the largest grating disk and combine. Distribute the bacon evenly on half the slices of bread. Pile 1/3 cup grated cheese evenly on top of the bacon and top with the remaining bread slices, sauce side down.
- ☐ Meanwhile, heat an electric panini press. When the press is hot, cook the sandwiches for 3 to 5 minutes in batches until the bread is toasted and the cheese is melted. Allow to cool for 2 minutes.
- ☐ Cut in half and serve warm.

Nutrition Facts



Properties

Glycemic Index:45.25, Glycemic Load:30.56, Inflammation Score:-7, Nutrition Score:26.057826179039%

Nutrients (% of daily need)

Calories: 1116.89kcal (55.84%), Fat: 90g (138.46%), Saturated Fat: 33.01g (206.32%), Carbohydrates: 42.29g (14.1%), Net Carbohydrates: 40.14g (14.6%), Sugar: 4.06g (4.51%), Cholesterol: 156.46mg (52.15%), Sodium: 2414.5mg (104.98%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 34.46g (68.93%), Selenium: 54.19µg (77.42%), Vitamin K: 64.31µg (61.24%), Calcium: 580.44mg (58.04%), Phosphorus: 533.4mg (53.34%), Vitamin B1: 0.79mg (52.36%), Vitamin B2: 0.62mg (36.36%), Vitamin B3: 6.65mg (33.24%), Zinc: 4.1mg (27.33%), Folate: 104.94µg (26.24%), Manganese: 0.48mg (24.17%), Vitamin B12: 1.24µg (20.65%), Iron: 3.63mg (20.15%), Vitamin A: 997.9IU (19.96%), Vitamin B6: 0.33mg (16.46%), Vitamin E: 2.37mg (15.79%), Magnesium: 58.05mg (14.51%), Vitamin B5: 1.05mg (10.55%), Copper: 0.18mg (9.13%), Potassium: 312.08mg (8.92%), Fiber: 2.15g (8.6%), Vitamin D: 0.72µg (4.82%)