



Grilled Cheese & Sandwiches

Cooper® Sharp Onion Ring and Bacon Grilled Cheese Sandwich



MELT



SLICE



Serves: 2

Ingredients

- 1/4 cup Buffalo sauce
- 1/2 cup ranch dressing
- 8 fried onion rings (frozen, or homemade if you're super industrious)
- 6 strips of bacon, cooked (chopped, if desired)*
- 1/4 cup butter
- 4 slices Texas toast
- Dill pickle relish
- 8 slices Cooper® Sharp White cheese

Directions

1. PREPARE THE BUFFALO RANCH SAUCE:

In a medium bowl, combine Buffalo sauce and ranch dressing. Mix until thoroughly combined.

2. PREPARE THE SANDWICHES:

Cook onion rings according to package directions (either deep frying or in the oven). Be sure to season with salt. Set aside.

3. Cook bacon until nice and crispy and set aside.

4. Melt butter in a microwaveable dish and set aside.

5. Lay 2 slices of Texas toast on a work surface. On one of the bread slices spread some Buffalo ranch sauce. On the other slice spread a layer of pickle relish. To each slice of bread add 2 slices of Cooper® Sharp cheese. Add cooked bacon to one-half of the sandwich. Top bacon with 4 onion rings. Combine both halves to make one sandwich. Repeat to make the second sandwich.

6. Brush the top of each sandwich with melted butter and place them buttered side down onto a skillet, griddle, or panini press. Brush the top bread of each sandwich with melted butter. Grill sandwiches for 3 minutes, or until bread is golden brown. Carefully flip sandwiches and continue grilling for another 3 minutes, or until the cheese is melted and the bread is golden brown.

7. Remove from heat, serve with additional Buffalo ranch sauce for dipping, and prepare to be amazed by the mind-altering deliciousness of these grilled cheese sandwiches!

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.