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Grilled Cheese, Apple and Bacon Sandwiches



[Any Nature's Own Bread](#)

Total Time:

15

MIN

Number of Ingredients:

5

Servings:

4

Level:

Medium

Ingredients:

8 slices of any Nature's Own Bread

8 strips bacon

1 crisp apple, cored, thinly sliced

8 slices Cheddar cheese

2 tablespoons butter, softened

Instructions:

Cook bacon in large nonstick skillet until crisp; place on paper towel to drain. Pour all but 2 teaspoons of drippings from skillet.

In same skillet, sauté apples over medium heat 1 to 2 minutes or just until starting to soften, turning occasionally.

Top 4 bread slices with a slice of cheese, 2 slices of bacon (cut to fit) and apple slices.

Top with remaining cheese and bread; lightly butter top of bread.

Wipe out skillet with paper towels. Place 2 sandwiches in skillet, butter side down.

Cook over medium heat 2 to 3 minutes or until golden brown.

Lightly butter tops of sandwiches; turn over to toast other side.

Cook until golden brown.

Repeat with remaining 2 sandwiches.

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