Another delicious recipe from UncleQueso.com

The Uncle Queso

Uncle Queso had one too many 40s the other night and whipped up this trainwreck of a sandwich. This beauty is a grilled patty of macaroni and cheese, sandwiched between Cheddar and American cheese, topped with bacon, smashed between slices of sourdough bread, grilled to perfection, and topped with a little ketchup. Uncle Queso has a very unique palate when he's drunk.

INGREDIENTS:

- 2 large slices of whole grain sourdough, or your favorite crusty bread
- 2-3 slices of bacon, cooked nice and crispy
- 1 cup leftover macaroni & cheese
- 4-5 fresh basil leaves (optional)
- · Panko bread crumbs
- 1 slice of American Cheese
- Butter
- Salt & Pepper
- Ketchup

MY NOTES: ^	

DIRECTIONS:

- 1. Cook your bacon to your preferred level of chrispiness, then set aside to cool.
- 2. Wipe out the pan, then place over medium heat with a large chunk of butter.
- 3. While pan is heating and the butter melting, in a bowl, mix the macaroni & cheese, about 2 table spoons of panko bread crumbs, a couple pinches of shredded cheddar cheese, and salt & pepper. Now, mix the ingredients together, form into patties, and place in the heated pan. Cook until golden brown on each side.
- 4. While the macaroni & cheese patties cook, prepare the rest of the sandwich.
- 5. Butter the outside of each slice. Once buttered, take a plate with panko crumbs and press the buttered side of each slice into the panko crumbs to crust the sandwich.
- 6. Next, place a large moud of cheddar cheese on the unbuttered, uncrusted side of the bottom slice. Once the patties are cooked, add one on top of the cheese mound, then top the patty with the bacon, a slice of American cheese, and other slice of bread.
- 7. Place into the pan and grill until nice and golden brown on each side.
- 7. Finally, remove the sandwich and place it onto a cutting board and let it cool for a minute or two.

 Gently cut it in half with a serrated knife, top with a little ketchup if you wanna go full Uncle Queso.

HINT

Uncle Queso usually puts a lid on his pan while the grilled cheese cooks. This helps the cheese melt quicker so you don't end up with overdone bread and unmelted cheese.

* Keep this recipe a secret from your mother-in-law. Also, hide it from your ultra-competitive neighbor, or that friend that's a big time one-upper. They don't need additional ammunition. This is now your recipe. Use it wisely. If you must share, impress your friends by sending them to www.UncleQueso.com, and recommend they download a recipe card there. And don't forget to suggest they make a small donation to support the ongoing search for the perfect grilled cheese sandwich.

