

Ingredients:

For the Candied Bacon:

8 slices bacon
2 heaping tbsp brown sugar
1/8 tsp pepper
cooking spray

For the Mini Grilled Cheese:

1 baguette (sliced just less than ½ inch thick slices to 24 slices)
4 slices American cheese, cut into thirds and trimmed to fit the baguette slice
4 slices Muenster cheese, cut into thirds and trimmed to fit the baguette slice
about 3 tbsp unsalted butter, softened or mayonnaise

Directions:

1. Make the Candied Bacon: Preheat oven to 375 degrees. Line a baking tray with aluminum foil, and top with a wire baking rack that's been lightly sprayed with cooking spray. Arrange bacon in a single layer on the baking rack. Top each slice with brown sugar by gently patting it down and spreading it with your fingers over the bacon. Sprinkle with pepper. Bake for 18-25 minutes until the bacon is mostly crispy and the sugar has caramelized. Carefully remove bacon to a paper towel lined plate to drain any excess grease. When cool to the touch, break the bacon in half. Set aside.
2. Arrange half of the baguette slices on a clean work surface. Schmear a thin layer of butter, crust to crust, over one side of the baguette. Flip the slices over. Top with 1 third of American cheese, 1 half piece of bacon, 1 third of Muenster cheese, and another slice of baguette (in that order). Schmear butter, crust to crust, over the top side of the sandwiches.
3. Heat a large non stick skillet over medium heat. Place mini sandwiches in the pan, making sure not to crowd the pan. Cook for 3-5 minutes until the bottoms are golden brown. Carefully flip the sandwiches, loosely cover the pan, and cook an additional 2-3 mins until both cheeses are melted and the bottoms are golden brown. Repeat as necessary with remaining sandwiches. Serve!

Recipe notes:

*Our bread is so thick and sturdy that we need to give the cheese a little help in melting so we don't burn our sandwiches. During the last flip when we cover the pan, we don't want to full on cover with a lid, because we don't want to risk steaming the sandwiches. I just laid the baking tray that I used for the bacon right on top of the skillet, leaving a little air hole, to help trap some of the heat to make our cheese nice and melty.

*If you've done the math, you'll have two slices of bacon leftover. Those are for snacking!

*Your cheese slices will most likely be a little longer than the baguette slices. We want to trim those down so that the cheese doesn't hang over the bread. These sammies are so tiny, any rogue melted cheese has a higher risk of burning. Save the scraps to make another sammie in case you get a couple of extra slices out of your baguette.