



Griddle Breakfast Sandwich Recipes and Ideas

The Magic of the Griddle

My old griddle is my best friend in the morning. It sits on the stove, warm and ready. I love the sizzle it makes.

That sound means something good is coming. It means a hot breakfast for someone I love. A warm kitchen is a happy kitchen, I always say.

A Story About Bacon Fat

I learned this trick from my own grandma. She never wasted a single thing. One morning, I saw her cook bacon.

Then she cooked our bread right in the leftover fat. I thought it was so strange. But the taste was incredible. I still laugh at that memory.

Why This Sandwich Works

This sandwich is more than just food. It is a warm hug from the inside. That is why this matters.

The crispy bacon, the melty cheese, the soft eggs. They all work together. Each bite is a perfect mix of textures and tastes. Doesn't that smell amazing while it cooks?

Building Your Masterpiece

Let's build our sandwich. First, put cheese right on the bread. This is our secret. It makes a yummy shield so the bread does not get soggy from the eggs.

Then pile on those fluffy eggs and crispy bacon. Top it with more cheese. Why more cheese? Because cheese is the glue that holds happiness together. That is why this matters, too.

The Golden Brown Rule

Now for the toasting. Use medium-low heat. We are not in a rush. We want the cheese to melt and the outside to turn a beautiful gold.

Fun fact: That golden color is called the Maillard reaction. It is just a fancy way of saying tasty magic is happening. What is your favorite smell in the morning kitchen?

Sharing the Warmth

This recipe makes two sandwiches. That means you have one to share. Food always tastes better when you eat it with someone.

It is a simple way to show you care. Who would you love to make this breakfast for? Do you have a favorite family breakfast memory? Tell me about it.

Ingredients:

Ingredient	Amount	Notes
Thick-cut bacon	4 slices	
Sourdough bread	4 slices	
Mild cheddar cheese	8 slices	
Country buttermilk scrambled eggs	1 portion	Enough for two sandwiches



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My Favorite Griddle Breakfast Sandwich

Oh, this sandwich is a hug from the inside. I have made it for years. My grandson calls it the super sandwich. It always makes a regular morning feel special. The secret is cooking everything on one griddle. That bacon fat makes the bread so golden and tasty. Doesn't that smell amazing?

See also [Tangy Sourdough Blueberry Muffin Recipe](#)

Let's get our hands busy. It is easier than you think. I will walk you through it, step-by-step. Just follow along with me. We will have a delicious breakfast in no time.

Step 1

First, cook your bacon on the griddle. Use medium-high heat. You want it nice and crispy. I still laugh at how my dog waits right here. He knows the bacon sound. (A hard-learned tip: Don't crowd the bacon. It will steam, not crisp!).

Step 2

Now, let's build our sandwich. Lay out your sourdough slices. I love the tang of sourdough. Place two cheese slices on one piece of bread. Then, add a big scoop of those fluffy eggs. Top it with the crispy bacon. Can you guess the next layer? More cheese, of course! This keeps everything together.

Step 3

Time for the magic. Carefully place your sandwiches on the warm

griddle. That bacon grease is our secret ingredient. Cook them low and slow. Press down gently with your spatula. You will know it is ready when the cheese is oozy. What is your favorite cheese for melting? Share below!

Cook Time: 15 minutes

Total Time: 20 minutes

Yield: 2 servings

Category: Breakfast

Three Tasty Twists to Try

This recipe is like a favorite story. You can tell it a little differently each time. Feel free to change it up. Here are some fun ideas I have tried in my own kitchen. They are all so good.

The Garden Lover

Skip the bacon. Add sliced avocado and a big, juicy tomato slice. A little salt on the tomato is just perfect.

The Spicy Kick

Use pepper jack cheese instead of cheddar. Add a few dashes of hot sauce to your eggs. It will wake up your taste buds!

The Autumn Morning

Add a thin layer of apple butter on the bread. It sounds funny, but it is so good with the cheddar. It tastes like a cozy fall day. Which one would you try first? Comment below!

See also - Wedding Gift Spaghetti Sauce Recipe

How to Serve Your Masterpiece

This sandwich is a star all on its own. But a good friend makes everything better. I like to serve mine with a little fruit salad on the side. A handful of crispy potato chips is also a classic choice. It adds a nice crunch.

For a drink, you have lovely options. A tall, cold glass of orange juice is my go-to. It cuts through the richness. For a special brunch, a mimosa is a cheerful choice. Just a little bubbly with your juice. Which would you choose tonight?



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Keeping Your Breakfast Sandwiches Happy

You can make these sandwiches ahead of time. Let them cool completely after cooking. Then wrap each one tightly in foil.

Pop them in the freezer for a quick future breakfast. They will be good for about a month. I remember freezing them for my grandkids.

They loved having a hot breakfast before school. This saves you so much time on busy mornings. A good start makes the whole day better.

To reheat, just put the frozen sandwich in the oven. Use 350 degrees for 20 minutes. The foil keeps it from drying out.

Have you ever tried storing it this way? Share below!

Simple Fixes for Sandwich Troubles

Is your bread burning before the cheese melts? Your heat is too high. Cook over medium-low heat for a golden finish.

This gives the cheese time to get wonderfully gooey. I once made a sandwich with blackened bread. The cheese was still cold in the middle!

Is the sandwich filling falling out? Do not overfill it. Press down gently as you cook to help it stick together.

A neat sandwich is much easier to eat. Is your bacon not crispy enough? Cook it alone first until it is firm.

This ensures you get that perfect crunch in every bite. Getting these steps right builds your confidence in the kitchen.

Which of these problems have you run into before?

Your Breakfast Sandwich Questions

Q: Can I make this gluten-free?

A: Yes! Use your favorite gluten-free bread. It works just as well.

See also Chocolate Coconut Overnight Oats

Q: How far ahead can I make them?

A: You can assemble them the night before. Keep them covered in the fridge.

Q: What other cheese can I use?

A: Swiss or provolone cheese are lovely swaps. Use what you love.

Q: Can I make just one sandwich?

A: Of course. Just cut the ingredients in half. Easy!

Q: Any extra tips?

A: A little mayonnaise on the bread makes it extra golden and tasty.

Fun fact: The griddle was my first wedding gift over fifty years ago.

Which tip will you try first?

With Love From My Kitchen

I hope this recipe brings warmth to your morning table. It is a simple way to share a good meal.

I love seeing your kitchen creations. It makes me feel like we are cooking together.

Have you tried this recipe? Tag us on Pinterest! I would be so delighted to see your version.

Happy cooking!

—Elowen Thorn.

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Griddle Breakfast Sandwich

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Cooking Method:[Griddle Stovetop](#)



Cuisine:[American](#)



Courses: [Breakfast](#)

Difficulty: **Beginner**



Prep time: **10 minutes**

Cook time: **15 minutes**

Rest time:



Total time: **25 minutes**



Servings: **2 servings**



Calories: **1144 kcal**

Best Season: Summer

Description

A hearty and satisfying breakfast sandwich featuring crispy bacon,

melted cheddar, and fluffy scrambled eggs on sourdough, all cooked to perfection on a griddle.

Ingredients

- 4 slices thick-cut bacon
- 4 slices sourdough bread
- 8 slices mild cheddar cheese
- country buttermilk scrambled eggs

Instructions

1. On a griddle or large skillet over medium-high, cook the bacon until crispy. Transfer to a paper towel-lined plate. Leave the bacon fat on the griddle/in the skillet.
2. On a cutting board, place two slices of cheese on one slice of bread. Top with half of the eggs and two bacon slices. Add two more slices of cheese and cover with a second slice of bread. Repeat to make two sandwiches.
3. Over medium-low heat, re-warm the bacon fat. Place the sandwiches on the griddle/skillet and toast until golden brown on each side and the cheese has melted.
4. Serve warm.

Notes

For best results, use a good quality, thick sourdough bread that can hold up to the fillings. You can substitute the bacon with sausage patties or ham.

Keywords: Breakfast Sandwich, Griddle, Bacon, Egg, Cheese, Sourdough