



## Pulled Pork, Glazed Bacon, Onion Marmalade & White Cheddar Grilled Cheese

**Prep: 15 minutes**

**Cook/Bake: 1 hour • Serves: 4**

### Glazed Bacon

- 4 slices smoked bacon
- 1½ tablespoons maple syrup
- 1 tablespoon brown sugar
- ½ teaspoon fresh ground black pepper

### Onion Marmalade

- 1 tablespoon olive oil
- ½ medium red onion, cut into ¼-inch-thick slices
- 1 tablespoon honey
- 1 tablespoon red wine vinegar
- ⅛ teaspoon kosher salt
- ⅛ teaspoon ground black pepper

### Sandwiches

- 2 tablespoons unsalted butter, softened
- 4 slices sourdough bread
- 4 slices white Cheddar cheese
- 1 cup pulled cooked pork or beef, warmed

**1.** Prepare Glazed Bacon: Preheat oven to 400°. Line rimmed baking pan with parchment paper or nonstick aluminum foil. Arrange bacon in single layer on pan; bake 20 minutes or until bacon is beginning to brown.

**2.** In small bowl, stir syrup, sugar and pepper; evenly brush or drizzle bacon with syrup mixture. Bake 5 minutes longer or until desired doneness.

**3.** Prepare Onion Marmalade: In small saucepot, heat oil over medium heat; add onion and cook 5 minutes, stirring occasionally. Stir in honey and vinegar; reduce heat to medium-low and cook 45 minutes or until onion is softened, stirring occasionally; adjust heat as necessary to avoid burning. Stir in salt and pepper.

**4.** Prepare Sandwiches: Heat griddle or large skillet over medium heat. Evenly spread butter onto 1 side of bread slices. Place 2 bread slices, buttered side down, on work surface; evenly layer each with 1 slice cheese, 2 tablespoons onion marmalade, ½ cup pork, 2 slices bacon, 1 slice cheese and 1 slice bread, butter side up.

**5.** Cook sandwiches 8 minutes or until bread is golden brown and cheese melts; cut sandwiches in half to serve.

*Approximate nutritional values per serving (½ sandwich):  
484 Calories, 21g Fat (10g Saturated), 60mg Cholesterol,  
970mg Sodium, 54g Carbohydrates, 2g Fiber, 20g Protein*