

# Spanish Jack's

## Booming Good Cranberry BBQ Chicken

Preparation: 5-10 minutes, Cook Time: 20 minutes

Yield: 5-6

Spanish Jack's Cookbook

Cranberry Grilling Sauce Recipes: **Chicken**



So, what happens when you find yourself with leftover rotisserie chicken and you don't know what to do with it? Here is a simple recipe for that leftover chicken. Since the chicken is already cooked, all you need to do is to warm up the chicken and mix the ingredients for the BBQ sauce. It is so easy and quick to do.

**Source:** *Connie - Ohio*

1 Rotisserie Chicken no skin or no bones

1 cube (1 square) Land O Lakes® Sauté Express with Butter & Olive Oil

1 1/2 cups Ketchup

2 tablespoons Spanish Jack's Red Devil Rub

3 tablespoons Spanish Jack's Cranberry Barbeque Sauce

### Directions:

1. Place 1 square Land O Lakes® Sauté Express with Butter & Olive Oil in a medium skillet. Turn the heat to a medium setting.
2. In a bowl, put in the ketchup, Spanish Jack's Red Devil Rub and Spanish Jack's Cranberry Barbeque Sauce. Mix together and set this BBQ mixture to the side.
3. Take the chicken meat and shred it into pieces. Once the butter has melted, place the chicken in the skillet and stir. Cook for about 10 minutes.

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4. After 10 minutes, put 3 tablespoons of the BBQ mixture in with the chicken. Stir. Cook for another 10 minutes before serving.
5. While the chicken is cooking, you can fix your side dishes for this meal. Such side dishes can be a wonderful salad, rice, egg noodles, green beans or any vegetables.
6. The remaining BBQ mixture can be served on the side for extra sauce for the chicken.




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