

Spanish Jack's

Chickasaw Chicken Layered Sliders

Preparation: 15 minutes, Cook Time: 30 minutes

Yield: 3

Spanish Jack's Cookbook

Mustard Barbeque Sauce Recipes: **Chicken**



I did not want to make just any chicken slider, but a chicken slider with layers of flavors. These sliders are great small sandwiches with flavors of peppered-bacon flavored chicken, crispy bacon and soft cheese. Now you will have these little sliders with great layers of flavors to for any occasion.

Source: *Connie - Ohio*

3 Chicken Breasts
3 slices thick Bacon
Garlic Pepper
Kosher salt & ground black pepper
6 slices very thin Monterey Jack-Colby
Cheese or your favorite cheese flavor
of choice

3 leaves Bibb lettuce
1/2 cup Spanish Jack's Mustard
Barbeque Sauce
3 slices Vidalia onion, optional

1 thin slice Red Bell Pepper, optional
6 whole Wheat Slider Buns

Creole Sauce:

1/4 cup Mayonnaise
6 tablespoons Lemon Juice
1 tablespoon Ketchup
1 teaspoon minced Garlic
1/2 teaspoon Paprika
1/4 teaspoon Onion Powder
1/4 teaspoon Garlic Pepper
1 tablespoon Horseradish

Directions:

1. Cut the bacon in half and place in a skillet pan over medium-low heat. Sprinkle garlic pepper on top of the bacon while it is cooking. When the bacon starts to cook, flip the bacon over and sprinkle the top of the bacon with garlic pepper.

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2. If your chicken breast is thick, place the palm of your hand flat on the top of each chicken breast. Slice each of these in half so you'll have 6 slices of chicken. Now cut the chicken in half, so each slice can fit 1 bun. Needless to say you will have 12 sliders if the chicken breast is thick or 6 sliders if the chicken breast is thin.
3. Salt and pepper both sides of the cut chicken. Put to the side until the bacon is cooked.
4. When the bacon is cooked on both sides, place the cooked bacon on a plate covered with a paper towel. Put it to the side. Do not clean the skillet pan.
5. Place the pieces of chicken in the greased skillet pan. The skillet will give your chicken some bacon flavoring. Cook the chicken pieces until the chicken is cooked well done.
6. While the chicken is cooking, this would be a great time to make the Creole Sauce. Mix all the ingredients for the Creole Sauce together until you get a smooth sauce. Place the sauce in the refrigerator until needed.
7. When your chicken is cooked, move the chicken pieces to one side. Place your onions and red bell peppers in the open area in the skillet. Add ½ c of Spanish Jack's Mustard Barbeque Sauce on top of the chicken pieces. Cook for another 5-10 minutes or until the onions and peppers soften. Do not worry if the Spanish Jack's Mustard Barbeque Sauce runs to the onions and peppers.
8. Separate your slider buns. Butter the inside of each bun. Place the buttered bun on a flat skillet at a medium heat setting. Cook until the bun turns a light brown.
9. Now it is time to build your slider. Take the bottom of the slider bun and put it on the plate. Spread 1 teaspoon of the Creole Sauce to the bottom slider bun.
10. Next place ½ of the Bibb lettuce and chicken on top. Take your thinly sliced cheese and fold it into quarters; then lay it on top of the warm chicken.
11. Now add the half seasoned bacon on top of the cheese. Adding toppings can be added at this time; such as the cooked onions, red bell peppers or other items before putting the top slider bun. Serve immediately!




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