



Crispy Bourbon Chicken

Southern flavors abound in this delight of a sandwich. A crispy chicken breast filet is splashed with sweet/spicy bourbon sauce; sitting atop crisp onion straws & green leaf lettuce on a toasted multi-grain bun, spread with **Merkts® Port Wine Cheese**.

INGREDIENTS:

- 6 C Merkts® Port Wine, room temperature
- 48 each chicken breast, breaded filet
- 3 C bourbon sauce, prepared
- 48 each bun, burger, multi-grain, toasted
- 48 each lettuce, green leaf, leaves
- 12 C onion straws, crispy (canned)

METHOD:

1. Fry the chicken breast to order, as needed for service, until fully cooked.
2. **For 1 order:** Spread the inside heel & crown of a toasted bun with 1 Tbsp Merkts® Port Wine. Top the spread heel with 1 lettuce leaf, then ¼ C onion straws, 1 fried chicken breast, 1 Tbsp of bourbon sauce and the spread crown.
3. Repeat for remaining orders as needed.

PORTIONS: 48

SERVING SIZE: 1 sandwich