



THE MEAT HOUSE: 30 Minute Recipe

Your Neighborhood Butcher

CHEDDAR CHICKEN BREASTS WITH ZIPPY BACON SAUCE

- 1/2 cup mayonnaise
- 6 tablespoons Boars Head Horseradish Sauce
- 4 tablespoons Boars Head Dijon Mustard
- 1 ½ teaspoon Worcestershire Sauce
- 2 tablespoon Cholula Hot Sauce
- 2 whole chicken breasts – boneless skinless and divided in half
- 10 strips North Country smoked slab bacon
- 8 slices Boars Head Mild Cheddar

Instructions

In a small bowl combine mayonnaise, horseradish sauce, mustard, Worcestershire and hot sauce. Mix well with a fork then cover with plastic wrap. Refrigerate the sauce for 30 minutes.

Note

You can make more sauce, put it in an air tight jar, and it'll keep for weeks! If grilling the chicken, pre-heat your grill to medium then clean and oil the grates if cooking indoors, use a heavy skillet and pre-heat to medium with a light coating of oil. Cook the chicken slowly until done. Your patience will be rewarded with moist chicken. As the chicken cooks, crisp the bacon strips then drain them on a rack or a plate covered with paper towels. Once they cool enough to handle, crumble the strips into small pieces. Place cooked chicken on a baking sheet. Top each breast with bacon strips, sauce, and cheddar cheese. Put the baking sheet on the grill (or in a 350 degree oven) long enough to melt the cheese.



Options

- While bacon and cheddar is a classic combination, feel free to substitute your favorite cheese or hot sauce to completely change the dish.
- Bacon and swiss will work nicely as well Cibo's soft herb and garlic spread!
- Try Prosciutto or slicing pepperoni with shredded mozzarella cheese.
- While the recipe calls for plain chicken, try our marinated breasts. The Meat House Marinade or Lemon Pepper are ideal!

For store locations, recipe ideas or to shop online visit:

www.TheMeatHouse.com