

CHOLULA[®] HOT SAUCE

Kickin' Chickin' Club!

WHAT'S NEEDED

Ingredients:

- 2 slices of sour dough bread, buttered
- 3 pieces of sharp cheddar cheese
- 4 oz. grilled chicken breast
- 3 pieces of hickory smoked bacon
- 1 yellow onion, sliced
- 3 tbsp. butter

Cholula Original Hot Sauce

- ranch dressing
- pinch of sugar



HOW TO MAKE

Preparation - 1 serving

1. To caramelize onions, melt butter in skillet over medium heat. Add sliced onions and toss to coat with butter. Cover and slowly cook onions, stirring occasionally for 10 min or until golden color is reached. Turn heat up to high, add in a pinch of sugar, and stir constantly for 10 minutes to caramelize. Season with salt and pepper.
2. To prepare bacon, set griddle to medium heat. Sizzle the bacon until crunchy and set aside.
3. To prepare sandwich dressing, combine 3 parts ranch dressing to 1 part **Cholula Original** Hot Sauce. Add extra Cholula, to desired taste.
4. To prepare sandwich for grilling, add cheese, grilled chicken breast, prepared bacon, caramelized onions, and dressing inside buttered bread slices. Grill until the bread is a nice golden brown color on each side and the cheese is melted.

