

A P P E T I Z E R

# Bacon Wrapped Chipotle Chicken

**Ingredients:**

- 2 ea Chicken Breast, 4 oz
- 6 ea Applewood Smoked Bacon
- 4 oz Raspberry Chipotle BBQ Glaze
- 3 Leafs Green Leaf Lettuce
- 2 Tbsp Green Onions, chopped
- 6 ea Small Skewers, 3 inch

**Procedure:**

1. Cut chicken breasts in to 6 pieces.
2. Wrap each piece of chicken with a slice of bacon and skewer.
3. Grill chicken until bacon is crispy and chicken has reached 165° internal.  
Coat with BBQ Glaze several times while cooking.
4. Place lettuce on platter and plate the pot stickers.
5. Garnish with green onions and serve with 2 ozs. of Raspberry Chipotle Glaze on the side.

## Raspberry Chipotle BBQ Sauce

Lyons Raspberry Topping - Item 2380	1 ¼ Cup
Chipotle Peppers, canned, chopped	2 Tbsp
Beef Broth	2 Cups
Garlic, minced	2 Tbsp.
Red Onions	½ Cup
Basil, dry	1 tsp.
Salt	1 tsp.
Olive Oil	1 oz.
BBQ Sauce	2 Cups
Tabasco Sauce	½ tsp.
Corn Starch	2 Tbsp.
Cold Water	¼ Cup

Heat olive oil in pan, sauté red onions until translucent and add garlic. Mix all remaining ingredients except the corn starch and water. Pour mixture in pan and bring to a boil. Let simmer for 10 minutes. Mix corn starch and water and add to pot a little at a time until desired consistency is reached.

