



Winn-Dixie Supermarkets - Gulf Coast Game Day BBQ



Ingredient List

4 Chicken breasts
salt, pepper & sugar

BBQ Sauce:

2 cups mayo
2 tbsp. prepared horseradish
2 tbsp. Tabasco, Sriracha or your favorite hot sauce
1/4 cup apple cider vinegar
2 tbsp. lemon juice, (approx juice of 1 lemon)
2 tsp. sugar 1.5 tsp. smoked paprika
3 tsp. salt
2 tsp. pepper

Directions

Start with 4 chicken breasts. Generously sprinkle salt, pepper & sugar over both sides of each breast. Let them sit in the refrigerator for 3 hours to overnight.

You can make the BBQ sauce the night before as well. Just combine all of the ingredients for the sauce together. Serve immediately or let sit for 3 hours for the flavors to meld.

When you're about ready to cook the chicken, remove from the fridge and set it out a bit to remove the chill, and preheat the oven to 375. Spread the BBQ sauce across the bottom of a large glass baking dish. Put all 4 breasts in the baking dish and then spread BBQ sauce over the top of each breast. Reserve the remainder of the BBQ sauce in the fridge.

Bake the chicken for 30-40 minutes, until it shreds or chops easily.

Grab your favorite toasted bun or bread and spread with the BBQ sauce. Put the warm shredded chicken on your bun, drizzle with more BBQ sauce and add arugula or lettuce and dill pickle slices! Enjoy.