



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

BBQ CHICKEN MELT SUBS

1 whole rotisserie chicken (about 2 pounds)
Chili Barbeque Sauce (recipe follows)
1 to 2 tablespoons chopped cilantro or Italian
parsley

1 package (16 ounces) bakery Italian twin
loaves
¼ cup thinly sliced red onion
8 ounces sliced Monterey jack cheese

1. Preheat oven to 375 degrees F.
2. Remove meat from chicken; shred into bite-sized pieces (about 3 cups).
3. In large bowl, combine chicken, sauce, and cilantro.
4. Cut each loaf in half lengthwise. Place bottom halves of bread cut side up on sheet of heavy-duty foil.
5. Spoon chicken mixture over bread; top with onion, cheese, and top halves of bread.
6. Wrap subs in foil and place on baking sheet.
7. Bake in 375 degree oven until heated through, about 35 minutes.
8. Cut each sandwich into 4 pieces.
Makes 6-8 servings.

CHILI BARBEQUE SAUCE

1 jar (12 ounces) chili sauce
1/3 cup firmly packed brown sugar

2 teaspoons ground chili powder
2 teaspoons Worcestershire sauce

1. In small saucepan, combine all sauce ingredients; bring to a boil over medium-high heat. Reduce heat; simmer stirring occasionally for 5 minutes.
2. Store in refrigerator.
Makes about 1 ½ cups.

