



## **PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM**

### **PULLED CHICKEN SANDWICHES with HOMEMADE BBQ SAUCE**

1 cooked rotisserie chicken

1 package (12 count) dollar rolls

Homemade BBQ Sauce (recipe follows)

Sliced dill pickles

1. Preheat oven to 375 degrees F.
2. Cool chicken to room temperature or refrigerate overnight.
3. Remove and discard chicken skin.
4. With clean hands, pull chicken meat from bones; discard bones.
5. Using 2 forks, pull chicken meat into shreds. You should have about 4 cups of pulled chicken. Place pulled chicken in 8 or 9-inch baking dish.
6. Pour 1 ½ to 2 cups Homemade BBQ Sauce over chicken; stir until well mixed.
7. Cover baking dish with foil. Bake in 375 degree F oven until heated through, about 15 to 20 minutes.
8. To serve, spoon about 1/3 cup chicken onto dollar rolls. Top with pickle slices, if desired.
9. Serve remaining Homemade BBQ Sauce on the side.  
Makes 12 sliders.

## HOMEMADE BBQ SAUCE

2 cups ketchup

½ cup apple juice

½ cup strong brewed coffee

½ cup honey

2 tablespoons Worcestershire sauce

2 teaspoons chili powder

1 teaspoon ground cumin

Salt and ground pepper to taste

1. In medium saucepan, combine all ingredients over medium-high heat; bring to boil.
2. Reduce heat, cover, and simmer until slightly thickened, about 10 minutes.
3. Store in refrigerator.

Makes about 3 ½ cups.

