



White BBQ Chicken Salad Sandwich

Yield: 15 sandwiches

Ingredients:

White BBQ Sauce

- 2 cups Mayonnaise
- ½ cup Apple cider vinegar
- 2 Tbsp Lemon juice
- 1 Tbsp Worcestershire
- 2 tsp Black pepper, ground
- 1 tsp Kosher salt
- 1 tsp Cayenne pepper
- 1 Tbsp prepared Horseradish

Chicken Salad Base

- 5 lbs tub [Reser's® Simply Chicken Salad](#) (71117.11357)
- 2/3 cup White BBQ Sauce
- 1 cup Pimentos, diced and drained
- ¼ cup Italian parsley, stemmed and chopped
- 1 cup Celery, thinly sliced
- 1 Tbsp Hot sauce
- ¼ cup Breadcrumbs, unseasoned

For Each Sandwich

- 2 Slices Japanese milk bread or Pullman loaf
- 1 Tbsp butter, melted
- 5 oz Chicken salad base
- 3 Slices Dill pickle
- 2 leaves Butter lettuce
- 8-10 Potato chips, kettle cooked

Directions:



1. For White BBQ Sauce, combine all the ingredients in a large bowl with a whisk and check for seasoning.
2. Place into tub and refrigerate.
3. For the Chicken Salad Base, combine the Reser's Simply Chicken Salad with the White BBQ Sauce, pimentos, parsley, sliced celery, hot sauce, and breadcrumbs with a spatula until mixed through.
4. Refrigerate Chicken Salad Base for 4 hours before making sandwiches.
5. For each sandwich, brush each piece of bread with butter and grill until golden bread.
6. Start with one slice of toasted bread, and layer butter lettuce, chicken salad base, pickle slices, and top with kettle chips.
7. Top with toasted bread slice and serve.