

Chicken, Bacon, and Cheddar Sandwiches

Ingredients:

- 3 skinless, boneless, chicken breasts
- 1/4 teas garlic salt
- 1/4 teas ground black pepper
- 1 small red onion, cut into 1/4 inch slices
- 1 tbs olive oil
- 9 slices thick cut bacon
- 1/3 cup mayonnaise
- 1 tbs coarse ground mustard
- 2 12 inch loaves, baguette style French bread
- 8 slices cheddar cheese

Preparation:

Preheat grill to medium heat. Clean and oil grill grate.

Sprinkle chicken with garlic salt and pepper. Brush both sides of the onion slices with oil. Grill chicken and onion slices 12-15 minutes flipping halfway through until chicken is cooked through and onion is tender and lightly charred. Remove from grill, cover the chicken and onion rings on separate dishes and let rest.

Meanwhile, preheat oven to 400 degrees F and line a baking pan with aluminium foil and a wire grate. Arrange bacon on grate and cook until crispy, about 16-20 minutes. Carefully remove bacon and lay on a paper towel lined plate. Using caution, dispose of bacon grease or save for later to fry something in. I don't judge.

In a small bowl combine mayo and mustard. Cut both loaves in half and hollow out the inside of each, leaving only a thin shell of bread and crust. Spread the insides of the loaves with mayo mixture. Slice the chicken thinly and separate the onion rings. Layer the chicken, onion rings, bacon and cheddar on each loaf. Replace tops and press down gently. Wrap each sandwich in aluminium foil and refrigerate until ready to serve.

To serve, reheat the sandwiches on a grill over medium heat about 10 minutes, turning every 2 minutes. Remove foil, secure with toothpicks and cut each sandwiches into 4 portions.

Thanks for submitting.....W Thibodeau