

White BBQ Chicken Grilled Cheese Sandwich

Ingredients:

- 1 Tbs butter
- 2 slices bread (I used 12-Grain bread)
- 2 slices gouda cheese
- 1/4 to 1/3 cup pulled cooked chicken (I shredded a rotisserie chicken. Mmmm!)
- 1 to 2 Tbs white BBQ sauce (see recipe below)

White BBQ Sauce: (refrigerate leftovers for future sandwiches!)

- 1 cup mayonnaise
- 1 Tbs white wine vinegar
- 1 Tbs onions, diced
- 1 Tbs jalapeños, diced
- 2 Tbs water
- 1/2 Tbs Dijon mustard
- 1/2 tsp. salt
- 1 tsp. sugar
- 1 tsp. Worcestershire sauce

Combine.

Heat a large skillet over medium heat. Butter one side of each slice of bread and place one slice in the skillet, buttered side down. Top with cheese, chicken, and one to two tablespoons of the white BBQ sauce. Place the other slice of buttered bread on top, butter facing up. Grill until golden brown on both sides. Enjoy!

This delicious recipe can be found on the website *Points In My Life*
(www.pointsinmylife.com)

"The best things in life have sauce on them." - Anonymous