



Cordon Bleu

with BBQ Chicken Thigh

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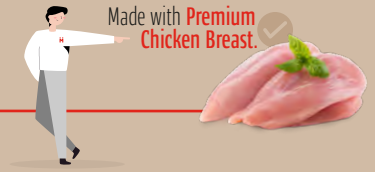
with BBQ Chicken Thigh

Succulent Chicken Thighs topped with grilled Canadian bacon, smothered in BBQ sauce, and finished with melted American Swiss cheese. Cooked to perfection on the grill or in the oven, it's a mouthwatering delight. Serve with your favorite BBQ sides for a complete meal.



Cordon Bleu

with BBQ
Chicken Thighs.



Steps to get started.

Step 1:

Ingredients:

- BBQ Chicken Thighs.
- Canadian bacon (or cured ham).
- Barbeque Sauce.
- White American Singles Cheese.

Step 2

Cooking chicken thighs:

1. Preheat grill and open package.
2. Grill chicken thighs and heat thoroughly to 165°.
3. Place thick sliced Canadian bacon on grill to heat just as chicken thighs are ready. Slightly grill the Canadian bacon.
4. Top chicken thighs with 1 tablespoon of BBQ sauce.
5. Place in oven-ware dish.
6. Place thick sliced Canadian bacon on top of BBQ glazed chicken thighs.
7. Top the Canadian bacon with 2 slices of American Swiss cheese.

Step 3:

Assemble Dish

Place oven-ware dish under broiler to melt cheese.

Step 4.

Serving suggestions:

Great with typical BBQ sides such as potato salads, coleslaw, baked beans, boiled rutabagas, or any greens.



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Chicken Thighs.



Cooking options.

Baking: Option 1

1. Preheat to 325°
2. Place whole thighs into a 9" -12" round earthenware dish which has been lightly coated with oil.
3. Cover with lid, and bake for 20 – 35 min, or until a temperature of 165° is reached. Let rest 10 minutes before serving.

Baking: Option 2

1. Preheat to 325°
2. On medium high heat, heat an 8-to-12-inch skillet. Once skillet is hot, add 1/4 cup of oil. Carefully, using tongs place thighs in hot skillet.
3. Allow the skillet to lay flat on the burner and sear thighs for one to 2 minutes, then flip and sear another 1-2 minutes or until golden brown.
4. Place Seared thighs into a 9" -12" round earthenware dish. Cover with lid and bake for 15-20 minutes, or until a temperature of 165° is reached. Let rest 10 minutes before serving.

Grilling Option:

1. Heat grill on high setting. Before placing thighs turn grill turn grill heat settings to medium.
2. Remove thighs and place on preheated grill. Cook for 4 minutes and then flip thighs and cook another four minutes.
3. Check the internal temperature to ensure they are 169°. Hint: If thighs need to grill longer to reach 169°, set them on the coolest part of the grill. Allow thighs to rest for 10 minutes.
4. Check temperature until 169° has been reached.

Sauté Option:

1. Carefully, using tongs place the thighs in hot skillet on medium high heat, heat 8-to-12-inch sauté skillet.
2. Once skillet hot add 1/2 cup of oil. Tilt the skillet to allow the oil to pool towards the front corner of lip, away from the skillet handle.
3. Carefully, using tongs place the thighs in hot skillet.
4. Allow the skillet to lay flat on the burner and sear/cook thighs for 4 minutes.
5. With tongs gently turn the thigh and cook another minute. Ensure an internal temperature of 169° is reached.



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