

≡ BLACK AND TAN CHICKEN SANDWICH ≡

Pierce Chicken® Country Style Chicken Tenderloin Fritters fried until golden, drizzled with a Smithwick's™ stout beer cheese sauce and served on a toasted pretzel bun with crisp lettuce and tomato.

“Pretzel bread items have increased nearly 25% on menus in the past year.”

Technomic, “Insights Beyond Trends”, August 2013.



NUTRITION FACTS

APPROXIMATE VALUES

Yield: 24 servings

Serving Size: 265g	Amount Per Serving	% Daily Value*
Calories:	570	
Total Fat:	19g	29%
Cholesterol:	45mg	15%
Sodium:	1350mg	56%
Total Carbs:	74g	25%
Dietary Fiber:	3g	12%
Sugars:	5g	
Protein:	26g	

*Percent Daily Values are based on a 2,000 calorie diet.

Allergens: milk (cheese sauce), soy, wheat

INGREDIENTS

Pierce Chicken® Country Style Chicken Tenderloin Fritters (Code #13617)	5 pounds (1 bag)
Beer cheese sauce (recipe provided)	3 cups
Pretzel buns, toasted	24 each
Tomatoes	4 medium (24 slices)
Dill pickles, sliced	3¾ cups
Leaf lettuce	1 head (24 pieces)

METHOD

To make one serving:

1. Fry 2 Country Style Chicken Tenderloin Fritters in deep fryer at 350°F for 8 to 10 minutes or until a thermometer inserted into the chicken reads 165°F; drain.
2. Spoon 1 tablespoon beer cheese sauce on bottom pretzel bun. Layer with 2 Country Style Chicken Tenderloin Fritters, 1 tablespoon beer cheese sauce, 3 pickles, 1 tomato slice and 1 lettuce leaf. Replace bun top.

BEER CHEESE SAUCE

Cornstarch	2 tablespoons
Smithwick's™ Ale	2¼ cups
Cheddar cheese sauce, prepared	3 cups

Makes 3 cups:

1. Cook cornstarch and ale in a large saucepan over medium heat for 5 minutes, whisking until smooth.
2. Bring to a simmer; cook and stir for 3 to 5 minutes or until sauce thickens.
3. Add cheese sauce; cook and stir for 5 to 8 minutes or until heated through.
4. Hold warm for service.