



MACRINA
BAKERY

INGREDIENTS:

Makes 4 sandwiches

BBQ SAUCE

- 2 tablespoons olive oil
- 3/4 cup sweet onion, small dice
- 1-1/2 teaspoons garlic, finely diced
- 1 tablespoon smoked paprika
- 1 tablespoon chipotle powder
- 1/2 teaspoon black pepper
- 1-1/2 teaspoons kosher salt
- 1-1/2 cups fresh blueberries
- 1-1/2 cups frozen blueberries
- 1/4 cup brown sugar
- 2 tablespoons molasses
- 2 tablespoons Worcestershire sauce
- 1 cup ketchup
- 3 tablespoons brewed espresso or rich coffee
- 4 skinless chicken breasts

SUMMER VEGETABLE SLAW

- 1/2 cup mayonnaise
- 1 tablespoon sherry vinegar
- Zest and juice of 1 lime
- 2 teaspoons honey
- 1/2 teaspoon kosher salt
- 1/3 head of cabbage, thinly sliced
- 1/2 sweet onion, thinly sliced
- 1 ear white corn, kernels cut off cob
- 3/4 cup cilantro, coarsely chopped

ASSEMBLY

- 4 Macrina Ciabatta Burger Buns
- 2 tablespoons olive oil
- 1/4 cup (4 tablespoons) mayonnaise



BLUEBERRY CHIPOTLE BBQ CHICKEN SANDWICHES

Local blueberries are bountiful and in peak form right now. They add a tart sweetness to this mildly spicy BBQ sauce and give it a beautiful deep purple hue. The frozen blueberries will break down into the sauce while most of the fresh ones retain their form. The refreshingly zesty summer vegetable slaw gives the sandwich a cool crunch that lends balance to the assertive flavors of the grilled chicken. Serve this sandwich with a favorite potato salad or handmade roasted potato fries.

- Leslie Mackie

DIRECTIONS:

BBQ SAUCE

Add the olive oil to a medium saucepan over medium heat. Add the onion and sauté for 2-3 minutes until translucent. Add the garlic, paprika, chipotle, black pepper and salt. Cook for 1 minute, then add both the fresh and frozen blueberries. Cook for 3-5 minutes to break down the berries. Use a potato masher or wooden spoon to help. You want some whole fruit and some to break down into sauce. Add the brown sugar, molasses, Worcestershire, ketchup and coffee. Simmer for 15-20 minutes until reduced. Let cool to room temperature.

Marinate the chicken breasts in 1-1/2 cups of the BBQ sauce. Cover entirely and refrigerate overnight.

SUMMER VEGETABLE SLAW

Prepare this slaw at least 30 minutes before assembling sandwiches. In a medium bowl, add the mayonnaise, sherry vinegar, lime zest and juice, honey and salt. Whisk until thoroughly combined. Add the cabbage, sweet onion, corn kernels and cilantro. With tongs, toss the ingredients together to fully coat the cabbage. Check

for seasoning and add cracked black pepper to taste. Refrigerate until needed.

GRILLING & ASSEMBLY

Preheat grill to 400°F.

Slice the Ciabatta Burger Buns in half and brush each side with olive oil. Set aside.

Brush the grill with oil. Place chicken breasts on grill and cook for 6-8 minutes on each side (to mark the chicken with hatch lines from the grill, rotate a quarter turn halfway through the grilling of each side). When done, chicken should reach 165°F on an instant-read thermometer. Remove breasts and let rest for 3 minutes.

Grill the buns cut side down, watching carefully to ensure they just caramelize and don't burn.

Lay the toasted buns on each plate. Spread a tablespoon of mayonnaise on each top bun. Add a generous amount of slaw to the bottom bun, approximately 1/2-3/4 cup. Cut the chicken breasts into 1/2" slices and arrange over the slaw. Top the chicken with 1 tablespoon or more of the BBQ sauce. Cover each with its top bun and enjoy!