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Recipe Title: Special Glazed Grilled Chicken BLT

Recipe Ingredients:

- 2 Tbsp butter
- 1/4 cup honey
- 1/4 cup dijon mustard
- 1 Tbsp olive oil (adittional for grill as needed)
- 2 tsp lemon juice
- Salt and ground black pepper
- 4 (6 oz) boneless, skinless chicken breasts
- Fresh parsley, to garnish
- 1 lb bacon
- Sliced tomato
- Lettuce

Recipe Instructions:

1. Melt butter in bowl, once melted stir in honey, dijon mustard, olive oil, lemon juice. Season with salt and pepper as desired.
2. Tenderize the chicken and pound until it is all an even thickness, lightly season with salt and pepper.
3. Heat grill to 425 F, lightly brush the grill grates with olive oil, place on the chicken, after 3 or 4 minutes flip the chicken and graze on the honey mustard

sauce, after another few minutes flip again and put that side down and continue cooking until the chicken is white through.

4. Simultaneously fry bacon in pan.
5. On the sandwich role add the chicken, additional honey mustard if needed, bacon, lettuce, tomato and serve.