



Making the chicken that makes your menu.™



The Tazer

Great ideas from the Chefs at Brakebush

The Recipe

- 2.4 oz. 5332 Southern Select™ Breaded Portioned Breast Slider
- 1 ea. Glazed Doughnut
- 2 strips Peppered Bacon (cooked)
- 1 ea. Aged Cheddar cheese, sliced (½ oz.)
- 1 ea. Egg puck or fried egg (over medium)
- 2 tsp. Cream cheese (whipped)

Method:

1. Heat chicken per specifications, then top with Cheddar cheese to melt.
2. Slice glazed doughnut in half lengthwise and spread inside of each half with cream cheese.
3. On bottom half place the peppered bacon, crispy chicken with melted cheddar and seasoned egg.
4. Finish by topping off with the other half of the glazed doughnut and enjoy!

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