

## BBQ Chicken Pizza

Chicken breasts split in half  
**Sweet Ride 'Em Rub**  
Pizza dough or Boboli bread  
**Haugwash**  
Mozzarella cheese – optional

Lightly coat all surfaces of the chicken with **Sweet Ride 'Em Rub**. Grill chicken until totally cooked, turning occasionally. Spread the **Haugwash** over the pizza dough or bread. Break up the chicken and distribute onto the dough. Bake until done or as dough directions dictate. Apply cheese, if desired, and bake just enough to melt cheese.

---

## Chicken 'n Rice

5 skinless chicken breasts  
1 can cream of mushroom soup  
1 can cream of chicken soup  
1 ½ cup milk  
1 small can of sliced or chopped mushrooms  
1 1/3 cup uncooked rice  
2 tsp. **Sweet Rub**  
1 pkg. onion soup mix

Mix the two soups, milk and undrained mushrooms in a saucepan and heat until warmed. Put rice into a greased 9" x 13" pan, pour warmed sauce on to and mix. Rub both sides of chicken with **Sweet Rub**, place on top of rice mixture. Sprinkle onion soup mix on top of chicken/rice mixture. Cover and bake at 350 degrees for 1 hour.

---

## Fried Chicken

6 lbs. deboned chicken breasts  
**In Paper Bag Combine:**  
3 ½ cups of flour  
1 tbsp. **Sweet Rub**  
¾ cup of water

Coat chicken. Fry in peanut oil until brown.

---

## Hot Ranch Wings

3 lbs. uncooked chicken wing sections  
¾ cup **Cowboy Hot Sauce**  
¼ cup melted margarine  
3 tbsp. cider vinegar

1 envelope ranch salad dressing  
½ tsp. paprika

Place hot sauce, margarine and vinegar in resealable plastic bag. Add wings, seal bag and toss to coat. Refrigerate 4 – 8 hours, turning occasionally. Place chicken on racks on two greased 15” x 10” baking pans. Sprinkle with dressing mix and paprika. Bake at 350 for 40 – 45 minutes or until cooked through. May also lightly coat with Chipotle Sauce in the final 5 minutes of cooking time, or use as a dipping sauce.

---