

## Hunters Chicken

A firm British pub favourite.

### Method

#### Ingredients

		%	Example Batch (g)
1	CHICKEN BREAST	60.0%	6,000
2	MATURE CHEDDAR	10.0%	1,000
3	SMOKED BACON	10.0%	1,000
4	SMOKY BBQ SAUCE 2.3KG BOTTLE, SJ# MM13814	20.0%	2,000
		<b>100%</b>	<b>10,000</b>

- 1 Sprinkle grated cheese over the chicken until fully covered
- 2 Wrap each chicken breast with 2 rashers of bacon.
- 3 Drizzle with sauce
- 4 Garnish and display

### Cooking Suggestion

Pre-heat oven to 180°C and cook for 30-35 minutes. Ensure chicken is cooked thoroughly before serving.

### Serving Suggestion



Remember you can buy all your Ingredients, Packaging, Sundries and Machinery at competitive prices at [www.scobiesdirect.com](http://www.scobiesdirect.com)

© 2024

Scobie & Junor (Estd. 1919) Ltd, 1 Singer Road, East Kilbride, Scotland, G75 0XS  
Tel: 01355 237041 Fax: 01355 263585 e-mail: [info@scobiesdirect.com](mailto:info@scobiesdirect.com)

Scobie & Junor (Ireland) Ltd, 14 McKinney Road, Mallusk, Newtownabbey, Co Antrim, BT36 4PE  
Tel: 028 9084 1025 Fax: 028 9084 3547