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# White BBQ Pulled Chicken Sandwich

*AuntMillies.com/recipes ad*

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## INGREDIENTS

**1 roasted chicken, shredded**

**6 hamburger buns**

**6 slices bacon, crisped and roughly chopped**

**1 package coleslaw mix**

**lettuce**

## WHITE BBQ SAUCE

**1 cup mayonnaise**

**1/2 cup distilled white vinegar**

**1/4 cup apple juice**

**1 teaspoon prepared horseradish**

**1 teaspoon coarse ground pepper**

**1 teaspoon fresh lemon juice**

**1/2 teaspoon salt**

**1/4 teaspoon cayenne pepper**

**1/2 teaspoon dark brown sugar**

Make the BBQ sauce: In a bowl, combine the mayonnaise, vinegar, apple juice, horseradish, pepper, lemon juice, salt, cayenne and sugar. Mix well.

In a bowl, toss the shredded chicken with the bacon and 1/3 cup of the White BBQ Sauce. Add more sauce to taste but you do not want too much in the mixture.

Cover the bottom of a hamburger bun with lettuce and shredded chicken mixture. Top with dry coleslaw mixture.

Serve with extra sauce on the side.

## Sandwiches

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*Per Serving (excluding unknown items): 2819 Calories; 225g Fat (69.7% calories from fat); 79g Protein; 141g Carbohydrate; 7g Dietary Fiber; 228mg Cholesterol; 4494mg Sodium. Exchanges: 8 1/2 Grain(Starch); 7 1/2 Lean Meat; 1/2 Fruit; 21 Fat; 0 Other Carbohydrates.*