

Chicken and Slaw Sliders

Ingredients

Makes 12 sliders

Coleslaw

- ½ cup mayonnaise
- ½ cup chopped scallions
- 2 Tablespoons dill pickle juice (from a jar of pickles)
- 2 Tablespoons cider vinegar
- 2 Tablespoons sugar
- ½ teaspoon salt
- ¼ teaspoon ground black pepper
- 1 (16-ounce) package shredded coleslaw mix

Chicken Filling

- 1 cup bottled barbecue sauce
- 3 Tablespoons cider vinegar
- 3 cups roughly shredded rotisserie chicken

12 Slider buns (Martin's brand slider buns or you can use halved dinner rolls)

Mise en place! (Everything in its place)

Directions

1. To prepare slaw, whisk all ingredients together except the coleslaw mix, in a large bowl. Add coleslaw mix and toss to coat. Refrigerate until ready to serve.
2. To prepare chicken, combine barbecue sauce, vinegar and chicken in microwavable bowl. Microwave 2-3 minutes or until thoroughly heated.
3. Place chicken on bottom bun halves. Top with slaw. Place remaining bun halves on top.

Recipe by Loraine Perri for Relish magazine