

Two sandwiches and fried chicken

INGREDIENTS Bacon Ham Grilled Cheese Brown Sugar Mustard Sauce

- 4 slices whole grain sandwich or sourdough bread
- 2 Tablespoons butter softened
- 6 oz thin sliced ham
- 4 oz Gouda cheese sliced
- 6 bacon slices cooked
- For Brown Sugar Mustard Sauce:
- 2 Tablespoon brown sugar
- 1 Tablespoon Dijon mustard
- 1 teaspoon maple syrup

Ingredients fried chicken SO crispy

- 3 cups all-purpose flour
- 1 1/2 tablespoons garlic salt
- 1 tablespoon ground black pepper
- 1 tablespoon paprika
- 1/2 teaspoon poultry seasoning
- 1 1/3 cups all-purpose flour
- 1 teaspoon salt
- 1/4 teaspoon ground black pepper
- 2 egg yolks, beaten
- 1 1/2 cups beer or water
- 1 quart vegetable oil for frying
- 1 (3 pound) whole chicken, cut into pieces

INSTRUCTIONS Bacon Ham Grilled Cheese

Brown Sugar Mustard Sauce

For Brown Sugar Mustard Sauce:

In a small bowl mix together the brown sugar, Dijon mustard and maple syrup.

To make the grilled cheese:

Heat a skillet or griddle over medium heat.

Spread the outsides of the bread with a 1/2 tablespoon of softened butter. Layer with ham slices and Gouda cheese; top with bacon. Spread approx 1 Tablespoon brown sugar mustard sauce over bacon and another bread slice.

Cook the sandwich until the cheese is melted and the bread is golden and toasty. Serve immediately!

Instructions fried chicken SO crispy

In one medium bowl, mix together 3 cups of flour, garlic salt, 1 tablespoon black pepper, paprika and poultry seasoning. In a separate bowl, stir together 1 1/3 cups flour, salt, 1/4 teaspoon pepper, egg yolks and beer. You may need to thin with additional beer if the batter is too thick.

Heat the oil in a deep-fryer to 350 degrees F (175 degrees C). Moisten each piece of chicken with a little water, then dip in the dry mix. Shake off excess and dip in the wet mix, then dip in the dry mix once more.

Carefully place the chicken pieces in the hot oil. Fry for 15 to 18 minutes, or until well browned. Smaller pieces will not take as long. Large pieces may take longer. Remove and drain on paper towels before serving.