

Our AVO Mississippi BBQ Apple Sauce combines the rich, smoky notes of traditional Mississippi barbecue with the sweet and tangy essence of ripe apples. A harmonious blend of tomato, apples, garlic and onion that is rounded off with a smoke finish



RECIPE CARD



Apple Barbecue

CHICKEN TRAY BAKE

AVO Apple Barbecue Sauce

Chicken Oysters

Gala Apple

White Onion

Spring Onion (*garnish, optional extra*)



OVEN



SERVE WITH MASH

1. Start by preparing the **apple** and **onion** mix. Cut **white onions** into thin slices and the **gala apples** into chunks. Keep the balance in favour of the **onion** in order not to make it too sweet.
2. Add to the mix the **AVO Apple Barbecue Sauce** and stir well.
3. Lay complete mix in bottom of aluminium foil tray and place **chicken oysters** on top of the mix.
4. Pour a small amount of **apple barbecue sauce** over the chicken to coat.
5. Finally add thinly sliced **spring onion** for garnish.

Apple Barbecue

SMOKEY HUNTERS CHICKEN

AVO Apple Barbecue Sauce

Chicken Fillets

Smoked Back Bacon

Smoked Cheddar

Apple




OVEN



GREAT WITH CHIPS

1. Cut incision along the length of the **chicken breasts**.
2. Open up and place generous chunk of **smoked cheddar** and sliced **apple** inside.
3. Wrap with 2 pieces of **smoked back bacon**.
4. Pour over 30-40% **AVO Apple Barbecue Sauce** and finish with a sprinkle of cheese on top.

 For allergen information, please refer to the relevant product specification.

