

Miss Sydney's Summer Salad with BB's Sweet Vinaigrette & Kronenbourg Blanc Shandy

Ingredients for the chicken: (Yield 4 Servings)

- 1 lb. Chicken Tenders
- 1 lb of Hand Crushed Potato Sticks
- 1/2 cup Miss Sydney's BB's Sweet Vinaigrette
- 1/2 cup Kronenbourg Blanc
- 1/2 cup Hellmann's Mayonnaise
- 2 tsp Kosher Salt
- 2 tsp Ground Black Pepper

Ingredients for the Kronenbourg Shandy

- 4 cans of Kronenbourg Blanc
- 2 small cans of Ginger Ale

Ingredients for salad:

- 4 Heads Boston Bib Lettuce, Roughly Chopped
- 2 Red Bartlett Pears, Thinly Sliced
- 1 cup Thinly Sliced Red Onions
- 1 cup of Crumbled Bleu Cheese
- 1 cup of Miss Sydney's BB's Sweet Vinaigrette



Miss Sydney's Summer Salad with BB's Sweet Vinaigrette & Kronenbourg Blanc Shandy Continued

Method for the Chicken:

1. Spray non-stick spray on a cookie sheet and set aside. Preheat the oven to 350 degrees.
2. Pound the chicken tenders thin with a meat mallet.
3. In a bowl, combine the Miss Sydney's BB's, with the Kronenbourg Blanc, Kosher salt and black pepper.
4. Place the chicken in the bowl and marinate in the fridge overnight or for at least 8 hours.
5. After the chicken is fully marinated, take out two bowls. Place the mayo in one bowl and the crushed potato sticks in the other bowl.
6. Remove the chicken from the marinade and place each tender in the bowl of mayo to coat both sides.
7. Then place the mayo coated tender in the crushed potato stick mix and generously hand coat each side and place onto the baking sheet. Do this for each tender.
8. Place the chicken in the oven for 15-20 minutes or until center reaches a temperature of 165 degrees. Then let it cool.

Method for the Salad:

1. Roughly chop Boston lettuce and place in a large bowl.
2. Top the lettuce with thinly sliced pears, crumbled blue cheese and red onion.
3. Drizzle the dressing over the salad and mix well.
4. Place a portion of the salad mixture in 4 serving bowls.
5. Slice the chicken tenders and place on the top of each salad and serve immediately.

Method for the Shandy:

1. In a chilled pint glass, place one can of Kronenbourg Blanc and a splash of ginger ale to taste and enjoy!

