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Saras Cooking Class: Barbecue Chicken SandwichPlay NowHome Recipes SavoryThis post may contain affiliate links. As an Amazon Associate I earn from qualifying purchases. Please read my disclosure policyJump to RecipeJump to VideoThese BBQ chicken meatballs are tender, juicy, and coated in your favorite bbq sauce (I recommend a homemade, smoky-sweet version). They're ready in under 30 minutes and everything you'd want in a quick, whole-family-pleasing dinner. They're oven-baked (no frying, no flipping!) and perfect for busy weeknights or make-ahead meal prep. These BBQ chicken meatballs are juicy, saucy, and entirely irresistible. Were talking tender, flavorful chicken meatballs (yes, chicken can be juicy, I promise!), tossed in your favorite barbecue sauce and baked not fried, not fussy. They're simple enough for a weeknight (and are on weekly rotation in my house) but still feel special enough to serve to company. We pile them onto mashed potatoes (or garlic mashed potatoes, if I'm feeling fancy) with a side of roasted broccoli and call it dinner, but sliders? Absolutely yes. Game day appetizer? Also yes. No browning, no flipping, no stress. Just roll, brush with oil, and bake. They go from These BBQ chicken meatballs bake in the oven for a mess-free and (mostly) hands-off technique. Ground chicken, but never dry. A little fat + smart technique (if I do say so myself) means you'll have juicy, tender meatballs every time. Perfect for parties. They make a great finger food (serve with toothpicks to keep your actual fingers clean!) but also taste great as sliders on potato rolls with coleslaw. Meal prep gold. They reheat amazingly (hint: add a splash of broth and reheat on the stovetop over medium-low heat!) and might taste even better the next day. Make a double batch and freeze some for a hectic weeknight down the road. Nothing too crazy here! just some humble pantry staples that come together for BIG flavor! Ground chicken. Regular ground chicken and not extra lean is best as a bit of fat help keeps the meatballs juicy (keep in mind some of that fat will render out as they cook, so use a rimmed baking sheet). Breadcrumbs. Use unseasoned breadcrumbs, we will be adding our own seasoning for best flavor. I've tested this recipe with panko and regular breadcrumbs, and regular breadcrumbs work best. My favorite thing is to use breadcrumbs made from my leftover sourdough bread, which also works great! Garlic. Fresh garlic is BEST, and a garlic press makes super quick and easy work of it. In a pinch, you can substitute a teaspoon of garlic powder, but fresh really is my preference. Parmesan. While expected in traditional Italian meatballs, it has a home in today's version, too. This ingredient adds moisture, a subtle, savory depth, and even helps things stick together, all without overpowering the BBQ flavor. BBQ sauce. Use your favorite! I am partial to my homemade BBQ sauce (tastes great on everything from pulled pork to BBQ chicken pizza!). This is just an overview of the ingredients I used and why. For the full recipe please scroll down to the bottom of the post! SAMS TIP: Use a rimmed baking sheet! Some of the fat will render out of the meatballs as they cook, and you don't want that spilling into your oven and starting a fire. How to Make BBQ Chicken Meatballs Whisk the breadcrumbs, cheese, and spices together in a large bowl, this helps ensure all the flavors will be well distributed before the chicken goes in. Add the chicken, egg, and garlic and use your hands to gently work it all together. Don't overthink it and definitely don't over-mix! go until everything's combined. Overworking the meat is the fastest way to end up with tough meatballs (or tough anything made with ground meat, this also applies to smash burgers) and we don't want that! Portion the meatballs into 1 tablespoon sized balls and place you on a rimmed parchment lined baking sheet. Uniform size = uniform cooking; a 1 tablespoon cookie scoop works well for this and gets the job done quickly. You can roll them to make them totally round but I usually don't. Brush the tops of the meatballs with oil. This helps encourage slight browning and prevents the meatballs from drying out in the oven. Bake until cooked through (165F), then its sauce time. Warm the BBQ sauce in a large pot that will fit all of your meatballs. Once the meatballs are cooked through, remove them from the oven and transfer to the pot of sauce. Stir the meatballs to coat them evenly in sauce. Let cook for a few minutes before serving; if the sauce starts drying out too much on the stovetop, just add a splash of broth or water (I often do this when reheating leftovers too!). SAMS TIP: While some recipes will have you flip your meatballs halfway through baking, I found it didn't really make a difference here. Make this recipe work for you! Make ahead for meal prep: form and place your meatballs on the baking sheet, then cover (wrap pan with plastic wrap) and refrigerate for up to 24 hours before baking. This makes prep SO easy! just uncover and bake when needed! Note that when baked from fridge, the meatballs sometimes take longer. Sear on the stovetop: One of my favorite parts of this recipe is their quick, no-fuss nature, but if you're feeling fancy you can skip the oven and use your stovetop instead! To do this, heat the oil in a large pot over medium/high heat until shimmering, then sear meatballs in batches until cooked through. Once all batches are cooked, add the barbecue sauce to the skillet, bring to a simmer over medium/low heat, and add all meatballs into the sauce. Swap the meat: ground beef or ground turkey works just as well here. Again, don't use a super lean cut though, as we need some fat for juiciness! Make it a full meal: add a green veggie on the side (like leafy greens, brussels sprouts or asparagus) and a starch, like dinner rolls, mac and cheese, or roasted potatoes. Save them for game day: serve your BBQ chicken meatballs in buns as sliders or in a slow cooker alongside your other favorite game day recipes like deviled eggs or buffalo chicken dip. If you try this recipe, let me know what you think of it. I always appreciate your feedback! Enjoy! Lets bake together!Subscribe to mynewsletterto be notified of all the newest recipes, and find my free recipe tutorials onYouTube Preheat oven to 425F (220C) and line a rimmed baking sheet with parchment paper. Set aside.In a large bowl, whisk together breadcrumbs, parmesan cheese, parsley, onion powder, garlic powder, salt and pepper. cup (95 g) plain breadcrumbs, cup (40 g) grated parmesan cheese, 1 teaspoons dried parsley, teaspoon onion powder, teaspoon garlic powder, teaspoon salt, teaspoon black pepperAdd ground chicken, egg, and garlic and use your hands to gently work ingredients together to completely combine (you want the ingredients well-distributed, but take care not to overwork the meat as it can cause your meatballs to be tough).2 lbs (907 g) ground chicken, 1 large egg, 3 cloves garlicScoop meatballs onto 1 Tablespoon-sized (23g) balls and place on prepared baking sheet. The meatballs will be close to fit on the tray, but don't let them touch.Use a pastry brush to lightly brush the top of each meatball with a bit of cooking oil.Transfer meatballs to center rack of 425F (220C) preheated oven and bake for 10-12 minutes (if checking with a meat thermometer, the internal temperature should reach 160-165F (74C) when finished baking). As the meatballs cook, warm the BBQ sauce:While meatballs are baking, heat barbecue sauce in a large pot over medium/low heat.Once meatballs have finished baking, immediately transfer to the pot and stir to coat with the barbecue sauce. Cook several minutes, until sauce clings to the meatballs (ensure meatballs are cooked through), and serve warm. We like to serve these over my favorite mashed potatoes or garlic mashed potatoes and a side of roasted broccoli for a complete meal! Use your favorite brand or make my homemade bbq sauce recipe. Store in an airtight container in the refrigerator for up to 4 days. These freeze well, too, and will keep frozen for up to 3 months. Serving: 1meatball | Calories: 74kcal | Carbohydrates: 8g | Protein: 5g | Fat: 3g | Saturated Fat: 1g | Polysaturated Fat: 0.4g | Monounsaturated Fat: 1g | Trans Fat: 0.02g | Cholesterol: 25mg | Sodium: 234mg | Potassium: 166mg | Fiber: 0.2g | Sugar: 5g | Vitamin A: 50IU | Vitamin C: 0.2mg | Calcium: 23mg | Iron: 0.4mg Nutritional information is based on third-party calculations and should be considered an estimate only. Actual nutritional content will vary based upon brands used, measuring methods, cooking method, portion sizes, and more. Mention @SugarSpun_Sam or tag #sugarspunrun! There's nothing in the world like delicious baked chicken. Every family has their own special recipe, and if they don't, here's an easy one for you to try! Even with the most basic of ingredients...: Today is game day and you've invited your closest friends over to watch the game while enjoying some of your famous homemade snacks. Chicken wings are a great snack for parties, so follow the inst...: Time to step into kitchen and let's prepare a mouth watering crunchy Hawaiian chicken wrap. You must be fast and accurate in preparing this meal because the Hawaiian people want their food fast...: Are you looking to make a simple dish with a lot of taste? Prepare some fried chicken for a fabulously tasty fried chicken recipe that's both crunchy and tangy!; The Superbowl is next Sunday, so now is the perfect time to begin creating the menu you'll be serving at your Superbowl party. There are many different types of snacks you can make, but none are q...: Sweet and sour with a little tang! Yummy BBQ chicken is a traditional favorite any time of the year. Throw it on a bun and call it fun! Learn how to make this delicious meal complete with potato si...: Easy Breaded Chicken is a super simple chicken recipe that works every time. It may be prepared in just a few minutes using some simple ingredients and without having great cooking skills. Begin...: Fried chicken is an incredibly easy recipe to create for the entire family! Although it might not be the healthiest option in the kitchen, it's quick and simple if you're in a rush to eat, or if y...: Welcome back to another edition of OtU's Cooking Lessons! Today, OtU wants to teach you a delicious recipe which is sure to make even the most skeptical children enjoy their vegetables. It's time...: Never eat a meal out of a can again! With this delicious and easy to make recipe, you can create your own meal in an instant! Try out these incredible chicken cooking recipes and chow down on a d...: Frank is a very talented chef and a patient teacher. He spends all of his time between developing savory, flavorful recipes and teaching other people how to prepare these delicious meals. Today y...: Do you want to feel the fire in your belly? Give it all you've got to create a really spicy fried chicken dinner inspired by all of the delicious Chinese food you've tasted so far! Mix together l...: This buffalo chicken dip is the perfect companion to any Sunday football get together. The perfect mixture of spicy and creamy is a great companion for a family get together, so bake this dip and ...: Create a delicious BBQ chicken sandwich for a spectacular homemade lunch! Create a unique meal for lunch and leave a lasting (spicy!) impression on your guests! Don't forget to layer this tangy b...: Do you like Mexican food? Of course you do, everybody likes it because it's simply delicious! Today we have a true Mexican Chef ready to show us how to cook the real Mexican Chicken Tortillas. Unfo...: Spicy and yummy! Salsa chicken casserole is the kind of homemade meal that really sticks to your ribs! Learn how to make everything from the homemade salsa to the boiled rice and diced chicken...: Time to learn how to cook the tastiest Chicken Teriyaki dish from Japan. This Asian style chicken is super tasty and melts in your mouth. Chop up your ingredients then start the cooking process. Do...: Let's get ready to prepare a delicious dish named simply Chicken Rice! ; Home cooked chicken, cream sauce and yummy onions all combined on a bed of fluffy white rice for a traditional, delicious flavor sensation! Learn how to make the classic Chicken Casserole in this f...: Teach yourself this delicious gourmet spicy chicken recipe. Hot pepper sauce adds the spice to barbecued chicken in this packed-with-protein, quick-marinade dinner! Enjoy!; I love crunch chicken nuggets, in fact, I think I might get it tonight for lunch, and then I'll go out and get to have chicken nuggets for lunch after that! Can you make them extra crispy? That's...: Cook up some tandoori chicken exactly how your forest customers want them. Your spicy tandoori chicken has a strong name for itself around the forest and jungle animals. Since they are always hun...: If you want to try a healthy alternative to the otherwise delicious fried chicken burger then step right up. Make the breading, flavor the sauce, and dress the bun. Create a taste experience that w...: Chicken Wings are a delicious snack for any occasion. You can serve them at parties, or simply enjoy snacking on them at home while flipping through the television channels. Spicy hot wings, tang...: Prepare, cook and serve a delicious seasoned chicken recipe in this fun baking game. Follow the in game instructions to chop tomatoes, onions, garlic and add seasoning; Erin has been working hard to unlock more classes at the peppy cooking school. She finds it pretty easy to get through the simple classes, but with a new baby in the house, she's going to turn ove...: Learn how to cook this classic Thai Green Curry recipe. This tasty dish is always on the menus of any Thai Restaurant, and thankfully, it's actually really simple to make!; Baked chicken breast, a delicious tomato paste, and a variety of spices and hot peppers make this cream of chicken meal rich, full, and hearty!; Indian chefs are famous for their use of exciting and flavorful spice blends. These spices have been used in Indian cuisine for thousands of years. Now, these incredible blends can be found in ki...: If you want to prepare a delicious meal today, why not defrost the chicken and put it on the grill! Make some crunchy, crispy skin with ranch seasoning, and then watch it disappear as the rest of ...: Tom Family Sunday Cooking Tom is having lunch with the entire family. Arrange all the dishes on the backyard table and make Tom proud. Have fun! ; Sunshine Burgers Summer is almost here, so you and your friends have decided to welcome the heat by enjoying a smoky barbecue in the park. Now all you have to do is prepare some juicy burgers to feed your friends...: BBQ Veal With Olive Veal is a delicious delicacy that is enjoy all over the world. Your family has been preparing barbecued veal with olive for special family occasions for as long as you can remember. A big family...: Takeaway Burgers A sunny perfect morning needs a delicious breakfast to get it started on the right foot. Wake up earlier and start whipping up some the huevos rancheros for everyone in the house. And for lunch, y...: Barbecue ChickenHot Game I love barbecue chicken, but not all the time. Unless it's pulled meat that's cooked so thoroughly that it just falls off the bone! If that's the case, then give me as much pig, chicken, or beef...: Burger Burgers are the perfect food to make when you're organizing a barbecue! Of course, you're going to need a lot of help to make enough burgers for the whole block. So you better start early before ...: BBQ Chicken Sandwich Create a delicious BBQ chicken sandwich for a spectacular homemade lunch! Create a unique meal for lunch and leave a lasting (spicy!) impression on your guests! Don't forget to layer this tangy b...: Barbie Family Cooking Barbecued Wings Learn a fun grilling recipe in this Barbie superhero cooking game where she is going to need some help preparing some delicious buffalo wings with all sorts of spices and herbs...: Summer Food Table Decoration Decorate your picnic table with a delicious fruit, tasty barbecue, and fresh fruit with the hope that those nasty ants don't torment you on this special day! Summer Grill Every year, your family welcomes the Summer heat by enjoying a delicious family barbecue in the local park. There's nothing quite like hearing the sizzling of tasty meats and veggies while in the ...: Tasty Burger Now that spring is here, it's time to celebrate by enjoying a delicious barbecue with your family and friends at the local park. It wouldn't be a barbecue without tasty hamburgers, so your father...: Garden Party Are you ready for a fun garden party? No outdoor barbecue is complete without these foodie goodies and all of the decorations that come with! How would you design a get together with your family...: Fruit Cookie 4th of July Happy 4th of July! It's American Independence Day and that means a lot of flag-waving, fireworks, barbecues, and flying eagles of American pride! This bald eagle is leaping out of the quarter and...: BBQ With Veal Tomato I've done something I've done before. I ate some veal with barbecue and tomatoes, and it turned out to be delicious! I try not to eat too much veal because it's pretty inhumane, but that's true o...: Barbecued Entrecote I have no idea was entrecote is. Isn't it French for inside a coat? Well, it looks like a big chunk of meat, slathered in barbecue sauce. And how could that be bad? Salad Sticks Don't worry about these salad sticks! It's not all about lettuce and celery. Create a tasty fryer appetizer for any barbecue with oranges, strawberries, and mango slices!; Macaroni Salad Macaroni salad is a salad, served cold made with cooked elbow macaroni pasta and usually prepared with mayonnaise. It is often served as an accompaniment to barbecue, fried chicken, or other picnic...: Spicy Chicken Plate Teach yourself this delicious gourmet spicy chicken recipe. Hot pepper sauce adds the spice to barbecued chicken in this packed-with-protein, quick-marinade dinner! Enjoy!; The Steak House The best way to become the king or queen of the neighborhood barbecue is if you master the art of the fried steak! Anyone can grill a steak to medium rare, but only a true champion of the kitchen ...: Broccoli Salad A nice, fresh broccoli salad is the perfect side dish to any barbecue or buffet. Because it's so delicious and nutritious, even if you think you don't like broccoli, you should give it a try, espe...: Mistress BBO It's always a good idea to be handy around the barbecue pit. That's why this young girl is practicing putting together a massive BBO feast! Can you help her chop up the vegetables and prepare the...: Jump to Recipe Print RecipeTransform your game day spread with this incredibly juicy smoked whole chicken that puts rotisserie chicken to shame. With just four simple ingredients and a pellet smoker, you'll create tender, smoky perfection that feeds a crowd without breaking the budget. This recipe delivers restaurant-quality results with minimal effort, making it the ideal centerpiece for tailgating parties, backyard game watching, or any gathering you want to impress without stress. This post contains affiliate links. As an Amazon Associate, I earn from qualifying purchases. Smoking a whole chicken is not only more economical than buying individual parts, but it also delivers superior flavor and juiciness. The low-and-slow smoking process allows the meat to absorb that coveted smoky flavor while staying incredibly moist. Plus, one chicken easily feeds 4-6 people, making it perfect for game day gatherings where you need to satisfy hungry fans without spending a fortune. Nothing says game day like the aroma of smoking chicken wafting through the air. This recipe creates a perfect BBQ atmosphere that excites everyone for the food and the game. The best part? Most of the cooking is hands-off, so you can focus on enjoying the pre-game festivities while your smoker does the work. Whole chicken - Choose 3-4 pound birds for optimal cooking time and serving size Coarse ground salt - Enhances natural flavors and helps create effective seasoning penetration Coarse ground black pepper - Adds warmth and complements the smoky flavors beautifully Butster nonstick cooking spray - Helps seasonings adhere and promotes even browning This smoked whole chicken recipe is made in a pellet smoker (also known as a pellet grill). Pellet smokers make smoking a chicken easy and convenient because they insulate and circulate heat more efficiently, and the temperature can be maintained throughout the entire smoking process. One popular brand of pellet smokers is Traeger. There are also Pit Boss, Ninja, and Masterbuilt. You can use any flavored pellet you like, but I usually use hickory with my chicken, and it gives it a delicious flavor. The choice of wood pellets influences the flavor of the meat you smoke. Chicken is a mild-tasting meat, so for a Traeger whole chicken, you might want to use the lighter flavors you get from alder, apple, maple, or pecan. Preheat a pellet smoker to 225F. Spray the chicken with the cooking spray. Sprinkle salt and pepper on the chicken. Place the chicken on the rack in middle of the smoker. Let it smoke for 1 hour without adjusting the temperature of your smoker to 300F. Cook the chicken for another 1.5 hours or until the internal temperature in the breast reaches 165F and the thigh at 175F. Remove the chicken from the smoker, slice, serve, and enjoy! Use butcher twine to tie the legs together and tuck the wing tips behind the shoulder joint. If you have a smaller or larger chicken, you'll want to monitor the internal temperature, as the size will affect the cooking time. You can easily add more spices or your homemade rub if desired. It's best not to rub in your seasoning too much, as it will pull back on the skin and cause your seasoning to chunk. Using olive oil means the skin will be soft and not crispy. If you want crispy skin on your chicken, increase the heat in your smoker to 375-500F for the final few minutes. For BBQ chicken, baste with your favorite BBQ sauce during the last 30 minutes of cooking. Sauces containing sugars will burn at temperatures above 265F, so either keep the temperature low or apply your sauce only at the end of the cooking time. This whole smoked chicken recipe has a super simple sprinkling of salt and pepper, but you could use your favorite rub. Here's a recipe for a dry rub that will take your smoked chicken up a notch: cup dark brown sugar 2 teaspoons smoked paprika (hot or mild) 2 teaspoons onion powder 2 teaspoons garlic powder teaspoon cayenne pepper 1 teaspoon ground mustard 1 tablespoon coarse sea salt 2 teaspoons cracked black pepper Leftover chicken can be stored in an airtight container in your refrigerator for up to 4 days. Cooked chicken also freezes quite well. Allow it to cool completely, place in a freezer-safe bag, and squeeze as much air out as possible before sealing. Your leftover chicken will keep in your freezer for up to 3 months. Here's the best way to reheat: Preheat your oven or smoker to 225-250F. Wrap the chicken in foil with some chicken broth. If you don't have any on hand, vegetable broth works just fine. You don't want to steam your chicken, so don't use too much liquid you want about a amount of liquid to a pound of meat. Place the foiled meat in your oven or smoker for about 10-15 minutes per one pound of meat. If you have a higher weight of meat, add 5-7 minutes per pound. Allow your chicken to rest for a couple of minutes before serving, so it soaks up juices. Avoid the microwave for reheating. You will end up with rubbery and tasteless chicken. A microwave heats from the center, pushing out all the moisture from the meat along with its smoky flavor. Print RecipeA juicy smoked whole chicken perfect for game day! Simple 4-ingredient recipe that feeds a crowd and tastes better than o...: Rotisserie chicken. 6 pound whole chicken refrigerated or thawed from frozen3 tablespoons coarse ground salt3 tablespoons coarse ground black pepperbutter cooking sprayPreheat your smoker to 225F.Lay out the chicken on a clean, flat surface and spray the entire chicken, top to bottom, front to back, with the cooking spray.Sprinkle the salt and pepper over the entirety of the chicken. If you feel like it needs more, that's perfectly fine, it won't hurt it.Place the chicken in the middle of the smoker and let it smoke for 1 hour.Increase the temperature of your smoker to 300F and cook for another 1.5 hours or until the internal temperature in the breast reaches 165F and the thigh at 175F.Remove from the smoker and let it rest for 15 minutes before carving. If you have a smaller or larger chicken, you'll want to monitor the internal temperature as the size will change the amount of time the chicken will cook.You can easily add more spices or your own homemade rub.You can use any flavor pellet you like, but I normally use hickory with chicken and it gives it a delicious flavor.Most pellet smokers come with a built-in meat thermometer. If your smoker does not have one, use a regular meat thermometer.Calories: 357kcal | Carbohydrates: 1g | Protein: 31g | Fat: 25g | Saturated Fat: 7g | Polysaturated Fat: 5g | Monounsaturated Fat: 10g | Trans Fat: 0.2g | Cholesterol: 122mg | Sodium: 2731mg | Potassium: 339mg | Fiber: 1g | Sugar: 0.01g | Vitamin A: 241IU | Vitamin C: 3mg | Calcium: 30mg | Iron: 2mgFrozen Sisters BBQ Party Two beautiful sisters, Anna and Elsa love to have fun with their friends and tend to hold different kinds of parties every weekend. This Sunday princesses what to have a BBQ Party for all! Princess...: Summer Grill Cooking It's summer time! Get the BBQ cooking' and make some nice meat treats and shish kebabs! ; Tom Family Sunday Cooking Tom is having lunch with the entire family. Arrange all the dishes on the backyard table and make Tom proud. Have fun! ; BBQ Veal With Olive Veal is a delicious delicacy that is enjoy all over the world. Your family has been preparing barbecued veal with olive for special family occasions for as long as you can remember. A big family...: BBQ With Veal Tomato I've done something I've done before. I ate some veal with barbecue and tomatoes, and it turned out to be delicious! I try not to eat too much veal because it's pretty inhumane, but that's true o...: Barbecue ChickenHot Game I love barbecue chicken, but not all the time. Unless it's pulled meat that's cooked so thoroughly that it just falls off the bone! If that's the case, then give me as much pig, chicken, or beef...: Corn Dog Party Isn't a party until the corn dogs show up! And when they do, watch out! They're spicy, they're salty, they're creamy and sweet. They are everything you've ever wanted in a stick-based processed...: BBO Chicken Sandwich Create a delicious BBQ chicken sandwich for a spectacular homemade lunch! Create a unique meal for lunch and leave a lasting (spicy!) impression on your guests! Don't forget to layer this tangy b...: BBQ Girl Grill up some good times with this too cute and always chic backyard BBQ party hostess! Stay fashionable in matching aprons, glittering BBQ accessories and a stylish new do as you flip burgers and...: BBQ Party Throw a summer time BBQ party like no other! Slice up all the veggies then throw some meat on the grill. Fry everything to perfection then serve it to your mouth watering friends.; BBQ Chicken Sandwich Sweet and sour with a little tang! Yummy BBQ chicken is a traditional favorite any time of the year. Throw it on a bun and call it fun! Learn how to make this delicious meal complete with potato si...: Barbie Burgers Join the girl who can do anything for a quick lesson in how to make delicious home made burgers! Prepare and season the beef, slice up your veggies, and arm your self with condiments. Cook everyth...: Hot BBQ Party Summer means BBQ! Serve up some delicious hot off the grill creations like fish, chicken, ribs, and kabobs as you collect cash and campaign your way through new levels and upgrades; Jasmine and Rapuzel on Camping Jasmine and Rapuzel are camping near a mountain lake. The place is so beautiful, they are having a good time there. Making BBQ and dress up a bit, what a good life!; Super Barbie BBQ Chicken Pizza Can you help super Barbie to make some delicious BBQ chicken pizza? ; Pou Cooking Hot Dog Now that Summer is here, Pou is ready to take the weather guard off of his grill so that he can enjoy a delicious Summer BBQ with friends. Pou isn't a big fan of grilled hamburgers, so Pou prefe...: Hamburger King Contest You've worked as a BBQ burger maker for a very long time, and now you get the chance to show off all of your burger building skills! It's going to require all of your focus to top these on paty...: Yummy Burger Do you have a burger recipe? Well, if you don't have anything in mind, you can create this delicious BBQ spicy chicken party topped with the traditional tomato, lettuce, red onion, and cheese opti...: Mistress BBO It's always a good idea to be handy around the barbecue pit. That's why this young girl is practicing putting together a massive BBO feast! Can you help her chop up the vegetables and prepare the...: Obama Burgers Obama is making burgers on the grill! He said he needs some help making enough for everyone, so you are specifically invited to the White House for Obama's first burger BBQ cookout. Since you are ...: Better BBQ challenge Cook up some good times but don't get to hot under the collar! Game controls Game details Player's Game Screenshots Thank you, your vote was recorded and will be displayed soon. Sorry, an unexpected error occurred. These bacon BBQ chicken sliders saved my sanity when I volunteered to bring food to my son's baseball tournament and suddenly realized I needed to feed twenty hungry kids and their equally hungry parents with something that would actually get eaten instead of politely picked at and thrown away. I'd been making individual sandwiches for team events all season, which meant standing in the dugout kitchen for hours assembling dozens of separate meals while missing half the game. The breakthrough came when I figured out how to make twelve perfect sliders all at once using Hawaiian rolls as the base, layering everything together, and baking them until the cheese melted and the tops got golden brown. Now these have become my go-to crowd-pleasing recipe that makes me look like the organized team mom who has her act together, when really I'm just working smarter instead of harder. Feeds a crowd effortlessly - Twelve sliders ready at the same time means no individual assembly or last-minute stress!Kid and adult approved - BBQ chicken, bacon, and cheese appeal to every age group without being too adventurous!Perfect handheld size - Easy to eat while watching games or standing around talking at events!Uses rotisserie shortcut - No need to cook chicken from scratch when you can use store-bought rotisserie!Travels beautifully - Stays warm in foil and holds together well for transport to events My friend Rachel discovered these when I brought them to our neighborhood block party, and she immediately asked if she could take photos because she'd been struggling with what to bring to her office potlucks that would actually impress her coworkers. She said everything she'd tried before was either too complicated to make after work or too boring to get people excited. Two weeks later she texted me saying these had become legendary at her workplace, with people asking her weeks in advance if she was bringing "those amazing sliders" to the next event. Essential Components Hawaiian rolls: The slight sweetness pairs perfectly with BBQ flavors, and the size is ideal for sliders!Quality BBQ sauce: Use something you'd actually want to eat straight from the bottle since it's such a prominent flavor!Good rotisserie chicken: Saves time and provides perfectly seasoned, moist chicken without any extra work!Crispy bacon: Cook it properly and cut it to fit the sliders perfectly - this adds the smoky element that makes everything special!Fiesta blend cheese: The mix of cheeses melts beautifully and adds more flavor than plain cheddar alone Pin it Bacon BBQ Chicken Sliders | recipesbyclare.com Creating Slicd Magic Prep your foundationPreheat your oven to 350 degrees and remove the Hawaiian rolls from their package. Using a sharp knife, cut the entire package in half horizontally, keeping the top and bottom halves intact as two large pieces. This technique makes assembly so much faster and ensures even distribution across all twelve sliders.Create the chicken mixtureIn a large bowl, combine the shredded rotisserie chicken with BBQ sauce, stirring until every piece is well coated and the mixture looks cohesive and saucy. You want enough sauce to keep everything moist during baking but not so much that it makes the bread soggy.Layer like a proPlace the bottom half of the Hawaiian rolls on a baking sheet and spread the BBQ chicken mixture evenly across the entire surface. Make sure each roll section gets a good amount of filling. Layer the cooked bacon pieces over the chicken, then sprinkle the fiesta blend cheese evenly over everything.Add the finishing touchesPlace the top half of the rolls over the filled bottom half, then brush the tops with melted butter and sprinkle with BBQ seasoning. This creates that gorgeous golden finish and adds extra flavor that makes these taste restaurant-quality instead of just homemade.Bake to golden perfectionOnce the assembled sliders into your preheated oven for 15-20 minutes, until the cheese is completely melted and the tops are golden brown. The Hawaiian rolls should be warm throughout and slightly crispy on top while staying soft inside.Cut and serveRemove from the oven and let them cool for just a couple minutes before cutting along the natural roll lines to separate into individual sliders. Serve warm while the cheese is still melty and the flavors are at their peak. Making Bacon BBQ chicken sliders has become my secret weapon for any situation where I need to feed a group without spending my entire day in the kitchen or stressing about individual preferences. The beauty of this recipe is how it takes familiar flavors that everyone already loves and packages them in a format that's both convenient and satisfying. What I love most about these sliders is how the Hawaiian rolls provide the perfect sweet contrast to all the savory BBQ and bacon flavors. That slight sweetness ties everything together and makes each bite more interesting than it would be with regular burger buns. The technique of keeping the rolls connected during assembly and baking makes this so much more efficient than making individual sandwiches. Everything cooks evenly, the ingredients stay where they're supposed to, and serving becomes a simple matter of cutting along the lines. One thing I learned through making these for multiple events is that the quality of your BBQ sauce really matters since it's such a prominent flavor. I always use something I'd be happy to eat on its own, which makes the final result so much better than using whatever's cheapest at the store. The bacon preparation is crucial too - it needs to be crispy enough to add texture but not so crispy that it's hard to bite through. Cutting it in half ensures it fits properly on the sliders without hanging over the edges. Perfect Event Presentation Serve your bacon BBQ chicken sliders warm from the oven, either directly from the baking sheet for casual gatherings or transferred to a large platter for more formal presentations. These work perfectly for sports events, potlucks, family reunions, or any time you need something that feeds a crowd and travels well. Provide plenty of napkins because these can get deliciously messy, and consider having extra BBQ sauce on the side for anyone who wants more flavor. Creative Variations These bacon BBO chicken sliders are incredibly adaptable to different tastes and whatever you have available. Try using different BBQ sauce varieties - tangy, sweet, or spicy - to change the flavor profile completely. You can experiment with different cheese combinations like cheddar and pepper jack, or add sliced jalapeos for heat. Sometimes I'll include crispy onions or pickles for extra texture, or use different seasonings on top like ranch powder or garlic salt. Storage Solutions Bacon BBQ chicken sliders keep well and reheat beautifully, making them perfect for meal prep or advance preparation. You can assemble them completely and store covered in the refrigerator for up to 24 hours before baking - just add a few extra minutes to the cooking time if they're going in cold. Leftover baked sliders can be wrapped in foil and reheated in a 300-degree oven for about 10 minutes. For longer storage, wrap the unbaked assembled sliders tightly and freeze for up to a month. Pin it Bacon BBQ Chicken Sliders | recipesbyclare.com Don't skip the butter and seasoning - This final step is what makes them look professional and taste restaurant-quality!Keep the rolls connected - Assembly and baking are so much easier when you work with the whole package!Let them rest briefly - A couple minutes of cooling makes cutting much cleaner and prevents burnt fingers! These bacon BBQ chicken sliders have earned their place as my most reliable crowd-feeding recipe because they deliver maximum flavor and satisfaction with minimal effort and ingredients that are always available. They're the kind of recipe that makes you look like the person who has their entertaining life completely figured out, when really you're just working smarter by combining familiar flavors in the most efficient way possible. Sometimes the best party food is the kind that proves you don't need complicated techniques to create something that makes everyone happy. Frequently Asked Questions Can I use leftover chicken for this recipe? Absolutely! Leftover grilled, roasted, or rotisserie chicken works perfectly. Just shred it up and mix with the BBQ sauce. How far ahead can I make these? You can assemble the sliders completely, cover with foil, and refrigerate up to 24 hours before baking. Add 5-10 extra minutes to baking time if cold. What if I can't find Hawaiian rolls? Regular dinner rolls or slider buns work fine, though you'll lose that sweet flavor that makes Hawaiian rolls special. Brioche buns are another good option. Can I freeze these sliders? Yes! Wrap individual baked sliders in foil and freeze up to 2 months. Thaw overnight and reheat in a 300F oven until warmed through. What other cheeses work well? Cheddar, monterey jack, or pepper jack all taste great. The fiesta blend adds nice color and flavor, but use whatever you have on hand.

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