

Chicken BBQ Sliders

Makes 24 sliders

2 lbs rotisserie chicken, shredded
1 cup of your favorite BBQ sauce

Combine the Chicken and BBQ Sauce in a medium saucepan. Heat to a slow simmer.

24 rolls or slider buns
Olive oil or butter

Preheat a grill pan or broiler on high heat. Brush each side of the buns with olive oil or butter. Grill or broil for about 1 - 2 minutes.

2 cups Jo Ann's Slaw (recipe below)
Monterey Jack Cheese, sliced

To assemble:

Place cheese on bottom bun. Top with $\frac{1}{4}$ cup chicken and some slaw. Serve immediately.

Jo Ann's Slaw Recipe

1 medium cabbage, shredded fine
1 small onion, thinly sliced
1 cup sugar
1 cup white vinegar
 $\frac{3}{4}$ cup vegetable oil
1 teaspoon dry mustard
1 teaspoon celery seed
1 tablespoon salt

Put cabbage and onion in a large bowl; top with the sugar.

In a medium saucepan, combine vinegar, oil, mustard, celery seed, and salt. Bring to a boil. Pour hot mixture over cabbage and cool. Cover and refrigerate for 4 hours or up to 2 days.