

Smoked Cheese & Chicken

4 boneless, skinless, half chicken breast filets
½ teaspoon garlic salt
½ teaspoon black pepper
4 teaspoons lemon juice
4 teaspoons of Italian Bread Crumbs
4 teaspoons of flour
¼ cup unsalted butter
4 oz Sweetwater Valley, Hickory Smoked White Cheddar Cheese, thinly sliced
4 tablespoons Tennessee Gourmet® Apricot & Spice (any flavor)

Preheat oven to 350° F.

Sprinkle both sides of the breast filets with garlic salt, pepper, and ½ teaspoon lemon juice per side; allow these to rest five minutes. Sprinkle ½ teaspoon of flour and 1½ teaspoon of bread crumbs on both sides of the filets; place the filets between two sheets of waxed paper and gently pound filets to absorb the mixture and to obtain a consistent thickness for each filet.

In a medium sized sauté pan over medium-high heat, brown each filet in butter. Place two of the browned filets into a baking dish and place slices of cheese on top of each filet. Take a second filet and place on top; insert 2 or 3 toothpicks to hold them together. Spread 2 tablespoons Apricot & Spice over each filet stack.

Bake approximately 15 minutes (until chicken is completely done). If any of the cheese and glaze has escaped into the dish, re-spoon over the top of each filet.

Note: What makes the Le Gourmet Hickory cheese so unique and tasty is that it does not use liquid smoke, it is actually smoked over hickory wood for 24 hours.