

BARBECUED CHICKEN ON A BUN

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| 1 t | Seasoned salt | 4 | Buns, split and toasted |
| 1/8 t | Coarsely ground black pepper | 4 sl | Swiss cheese (1 oz ea) |
| 2 | Whole boneless chicken
-breasts, halved | 4 sl | Baked ham, warmed (1 oz ea) |
| | | | Lettuce leaves |

-----PEACH-MINT SALSA-----

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| 1 | Fresh California peach,
-chopped (about 2/3 cup) | 1 | Tomato, chopped |
| 1/3 c | Chopped green onions | 1 1/2 T | Chopped fresh mint |
| | | 1/4 t | Chili powder |

-----SAVORY GRILLED PEACHES-----

- 4 Fresh California peaches

Combine seasoned salt and pepper. Loosen one edge of chicken skin and rub seasoning mixture underneath skin. Cook chicken skin-side down on covered grill over medium, indirect heat about 30-25 minutes or until chicken is tender and no longer pink. Remove and discard skin. Serve chicken on buns topped with cheese, ham, and salsa. Garnish with lettuce. Serve with Savory Grilled Peaches. Makes 4 hearty sandwiches.

CONVENTIONAL OVEN METHOD: Prepare as above. Roast skin-side up in 350°F. oven for about 30 minutes or until chicken is tender and no longer pink. Continue as directed.

TIP: Sandwiches are delicious served either hot or cold.

PEACH-MINT SALSA: In small bowl, combine all ingredients. Refrigerate leftovers. Makes about 1 1/2 cups.

SAVORY GRILLED PEACHES: Cut 4 fresh California peaches in half. Cook on covered grill over medium, indirect heat 4 minutes. Turn and cook an additional 4 minutes or until heated through. Makes 4 servings.