

The Growing Scene, Inc

**Nursery-Garden Center-Landscaping
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Spike's BYB Chipotle Cheddar Cheese Sauce Recipes

BYB Chicken and Rice

1 jar Spike's BYB Chipotle Cheddar Cheese Sauce
1 cup uncooked rice
2 cups water
4 large chicken breast halves (about 1 1/4 lb.)
1 cup shredded sharp cheddar cheese

Preheat oven to 350 degrees. In 9 x 13" pan, add rice, Spike's BYB Chipotle Cheddar Cheese Sauce and water. Stir until mixed thoroughly. Place chicken breasts on top of the mixture. Cover pan with foil and bake for 45 minutes. Uncover and top with shredded cheddar. Bake uncovered for 10 minutes or until cheese is melted. Serves 4.

Spike's Chipotle Cheese & Ham Strata

18 thin slices sandwich bread
3/4 lb. cooked ham, chopped or ground
1 jar Spike's BYB Chipotle Cheddar Cheese Sauce
6 eggs, slightly beaten
2 1/2 cups milk
6 slices tomato (optional)
2 Tbl. minced parsley

Place 6 slices of bread in a 9 x 13 Pyrex casserole. Spread with 1/2 of Spike's BYB Chipotle Cheddar Cheese Sauce and 1/2 of the ham. Top with 6 slices of bread and remaining cheese sauce and ham. Top with remaining 6 slices of bread. Combine milk and eggs. Pour over all.

Cover and refrigerate for 6 hours or overnight. Bake at 300 degrees for 1 1/2 hours. Top each stack with a tomato slice during last 20 minutes. Sprinkle parsley between each serving. Cut and serve. Serves 6.

From *Spike's BYB Cookbook*