

# Berry Cherry Chipotle BBQ Chicken Sandwich

## Berry Cherry Chipotle BBQ sauce

- 2 cups cherries, pitted
- 1 cup strawberries, hulled
- 1 medium onion
- 3 cloves garlic
- 1 1/2 cups ketchup
- 3/4 cup packed brown sugar
- 1/3 cup cider vinegar
- 1 1/2 tbsp. Worcestershire sauce
- 1 tsp. dry mustard
- 1 tsp. dry mustard
- 1 tsp. coarse ground black pepper
- 1/2 tsp. liquid smoke
- 1 tsp. chipotle chili powder

## Sandwich

- 6 Hoagie/sub sandwich rolls
- 6 skinless boneless chicken breasts, grilled and sliced
- 12 slice bacon, cooked
- 6 slices cheddar cheese

In a food processor puree the cherries, strawberries, onion and garlic. Scrap down side of processor as necessary. Place pureed ingredients in a medium sauce pan, add ketchup, brown sugar, cider vinegar, Worcestershire sauce, dry mustard, black pepper, liquid smoke and chipotle chili powder.

Bring to a bowl then turn down heat and simmer for 30 minutes to 2 hours. Pour sauce throw a fine mesh strainer or food mill. Let cool.

To build the sandwich, toast the sandwich rolls. On bottom half of the roll, top with sliced grilled chicken, bacon and a slice of cheddar cheese. Place under a broiler until the cheese is hot and bubbly. Smother in BBQ sauce and place other half of roll on top.