

Summer Cookout Grazing Board

BBQ CHICKEN TENDERS

- 1 bag frozen crispy chicken tenders
- 1 tablespoon melted butter
- 1-2 teaspoons BBQ seasoning (Kinder's, Honey Hog, Traeger, etc.)

Cook tenders according to package directions. While warm, toss with melted butter and BBQ seasoning.

SMOKED SAUSAGE COINS

- 1 package smoked sausage, sliced into coins

Grill, air fry, or sear until lightly browned.

FRESH ADDITIONS

- Watermelon sticks
- Yellow peach slices
- Dill pickle spears
- White cheddar cubes

RANCH KETTLE CHIPS

- 1 bag kettle chips
- 1 tablespoon ranch seasoning
- ½ teaspoon garlic powder
- Pinch dried dill (optional)

SPICY CORN SLAW

- 1 bag coleslaw mix
- 2 cups corn
- ½ red bell pepper, diced
- ¼ cup jalapeño, finely diced
- ½ cup cilantro, chopped
- 3 green onions, sliced
- ½ cup mayonnaise
- Juice of 2 limes
- 1 tablespoon honey
- 1 teaspoon garlic powder
- Salt and pepper to taste

Mix and serve in a bowl on the board.

DIPPING SAUCES

- Ranch
- Honey mustard
- BBQ sauce

ASSEMBLY

1. Place the corn slaw in a bowl near the center.
2. Arrange BBQ chicken tenders and sausage coins on opposite sides.
3. Add bowls of ranch, honey mustard, and BBQ sauce.
4. Fill in with watermelon, peaches, pickles, and cheddar cubes.
5. Finish with the ranch kettle chips.