

Cooking with Lou's 10 Step Plan: Sweet BBQ Lou's Empanad-ini

What You'll Need

- 1 tube Crescent Roll Dough
- 1/2 whole Rotisserie Chicken shredded
- 1 cup BBQ Sauce
- 3/4 cup Mozzarella Cheese
- 1 cup of diced jalapeno peppers and onions

The Steps

- Step 1:** Preheat oven to 350 F.
- Step 2:** Roll out your Crescent dough and use circle cutter to cut circles of dough.
- Step 3:** Shred Rotisserie Chicken with forks and add BBQ sauce to coat heavily.
- Step 4:** Add Chicken Mixture to dough circles.
- Step 5:** Top with cheese and diced peppers and onions.
- Step 6:** Fold over and press with fork.
- Step 7:** Bake for 10 minutes.
- Step 8:** For Additional Sweet Lou's BBQ Sauce, see below.
- Step 9:** Mix the below.
- Step 10:** Enjoy.

Additional Sweet Lou BBQ Sauce (Dipping Side):

- 1 1/4 cups ketchup preferably organic.
- 1 cup dark brown sugar.
- 1/4 cup molasses.
- 1/4 cup pineapple juice or you can sub apple cider vinegar.
- 1/4 cup water.
- 1 tablespoon worchestire sauce.
- 2 1/2 teaspoons ground mustard.
- 2 teaspoons smoked paprika.
- 1/2 teaspoon garlic powder.
- 1/4-1/2 teaspoon cayenne pepper use less if you don't like the heat.
- 1 1/2 teaspoons kosher salt.
- 1 teaspoon pepper.
- 3 teaspoons of maple syrup.