

### **Cumberland Plateau Chicken Delight**

4 boneless, skinless chicken breast halves  
1 teaspoon cracked black peppercorns, divided  
1 teaspoon kosher salt, divided  
8 slices French bread, thickly sliced on bias and buttered  
2 tablespoons mayonnaise  
1/2 cup (2 sticks) butter  
1/2 cup Tennessee Gourmet™ Snappy Pepper Jelly  
1/2 teaspoon granulated garlic  
1 tablespoon lemon juice  
1 pound Monterey Jack cheese, grated

Preheat oven to 400° F. Cut chicken into lengthwise strips, then into 3- or 4-inch lengths. Season chicken with 1/2-teaspoon kosher salt and 1/2-teaspoon black pepper. Lightly butter bread slices, top with thin layer of mayonnaise. Using broiler pan or baking sheet, lightly toast bread on both sides. Remove from oven and reduce heat to 350° F.

In a medium sauté pan over medium-high heat, melt butter until it foams, add pepper jelly, lemon juice, garlic, salt, and black pepper. Add sliced chicken and cook until chicken is opaque. Place bread slices in broiler pan or large casserole, top with chicken and sauce. Top each slice with grated cheese and bake until golden brown, 15 to 20 minutes.