

# **Bacon-Chicken Sliders with Raspberry-Onion Spread**

Cameron Bailey - Salt Lake City, UT  
Pillsbury Bake-Off 45th Contest 100 Winning Recipes

**Servings: 8**

**Start to Finish Time: 45 minutes**

**1 can Pillsbury Place 'n Bake refrigerated crescent rounds**  
**1 egg, beaten**  
**1 cup McCormick poppy seed**  
**1 tablespoon Crisco pure vegetable oil**  
**1 cup red onions, chopped**  
**1/8 teaspoon salt**  
**1/8 teaspoon McCormick ground black pepper**  
**1 cup Progresso chicken broth**  
**2 tablespoons balsamic vinegar**  
**1 cup Smucker's red raspberry preserves**  
**1/4 cup Smucker's apricot preserves**  
**1 boneless/ skinless chicken breast , cooked and thinly sliced**  
**4 slices hickory-smoked bacon, crisply cooked, broken in half**  
**1/4 cup fresh cillantro leaves**

Heat oven to 375 degrees.

Line a large cookie sheet with cooking parchment paper. Place the crescent rounds on the cookie sheet. Press each crescent into a 2 1/2-inch round. Brush with the egg. Sprinkle with poppy seed.

Bake 8 to 13 minutes or until golden brown. Remove the buns from the cookie sheet to a cooling rack.

Meanwhile, in a 10-inch skillet, heat the oil over medium heat.

Add the onions, salt and pepper. Cook 3 to 5 minutes, stirring frequently, or until the onions are tender.

Add the chicken broth and balsamic vinegar. Cook for 12 to 17 minutes or until the sauce is reduced by half.

Stir in the red raspberry and apricot preserves. Cook 2 to 3 minutes, stirring frequently, or until slightly thickened. Cool for 5 minutes.

Cut each crescent round in half horizontally.

Place the bottoms of the buns on a serving platter.

Top each with two teaspoons of the onion mixture, chicken, bacon, cilantro and top of the bun.

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Per Serving (excluding unknown items): 17 Calories; 1g Fat (32.6% calories from fat); 1g Protein; 2g Carbohydrate; trace Dietary Fiber; 27mg Cholesterol; 41mg Sodium. Exchanges: 0 Lean Meat; 1/2 Vegetable; 0 Fruit; 0 Fat.