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Ranch Chicken Bacon Kabobs



- 1 packet Ranch dressing mix (about 3 Tbsp.)
- 1/3 cup sour cream
- 2+ tsp. Frank's Red Hot Wing Sauce
- 2 skinless, boneless chicken breasts - cut into 1 inch pieces
- 1/2 red onion, cut into quarter-sized pieces
- 12 slices thick cut bacon, cut into 1.5-2" squares
- salt and black pepper, to taste
- 5 kabob sticks/skewers

Make ranch dressing by mixing 1/3 cup of sour cream with the packet of dry Ranch mix. Mix ranch dressing and Frank's sauce. Add more than 2 tsp. Frank's sauce if you like things spicy! Pour into a quart-sized Ziploc bag. Add chicken pieces. Marinate in the fridge for 2+ hours. I left mine overnight and it was incredible. **When you're ready to grill:** Microwave the bacon on a plate for about 1.5 minutes. With chicken pieces so small, I was worried the chicken would cook before the bacon and I didn't want slimy bacon. It worked out beautifully. Assemble your chicken kabobs, making sure that the bacon and chicken go next to each other. I threaded a piece of onion, then chicken, then a chunk of bacon, skewering the bacon folded in half if necessary. I ended up with 5 12" long kabobs. Preheat the grill and lay the kabobs out. If you close the grill, be sure you stay close by - bacon makes things sizzle and creates flames. You don't want to make charcoal out of these tasty kabobs. Check the temperature of the chicken if you have a meat thermometer. I like to take the kabobs off when the temperature gets to 162°-163°F. They will cook the final few degrees even off the grill. The chicken is tender and delicious and the bacon is crispy on the outside and soft and flavorful in the middle.

<https://butterwithasideofbread.com/ranch-chicken-bacon-kabobs/>



Patriotic Cookie Bars



Cookie Bars:

- 1 cup sugar
- 1/2 cup butter, softened
- 1 egg
- 1 tsp. vanilla
- 1/3 cup sour cream
- 1/2 tsp. salt
- 1/2 tsp. baking soda
- 2 cups flour

Vanilla Icing Layer

- 1/2 cup powdered sugar
- 1 Tbsp. butter, softened
- 2 Tbsp. milk

Red & Blue Icing Layer

- 3 cups powdered sugar
- 5 Tbsp. milk
- 2 Tbsp. corn syrup
- 1 tsp. almond extract
- red and blue food coloring

Preheat oven to 375°F. Cream together sugar and butter. Add egg, sour cream and vanilla. Add flour, baking soda and salt to butter mixture; beat until smooth. Transfer dough to a 9x13 pan or quarter bakers sheet that's been sprayed with non-stick spray. Spread dough to edges and gently flatten until it's mostly even. Bake at 375°F for 15 minutes. Let cool completely before frosting. Whisk vanilla icing together and spread a thin layer over the cookies. This gives the royal icing a smoother surface and makes it easier to marleize the icing. Whisk royal icing ingredients together until smooth. Separate roughly 3 Tbsp. worth of icing each into 2 small bowls. Add a few drops of red coloring to one of the bowls and blue to the other. Stir until color is even. Transfer blue and red icing to separate baggies. Pour white icing onto the cookie bars and quickly spread over the entire surface, until smooth and even. Cut the corners of each of the baggies holding red and blue icing. Pipe red and blue lines of icing down the length of the cookie bars. Take a thin knife and swirl icing in even motions. Don't over-swirl or you'll start to see purple sections forming! Let cookie bars cool and set for several hours before cutting. Cut into squares and enjoy!

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