

CopyCat Longhorn Steakhouse Firecracker Chicken Wraps

Ingredients

2 – 3 pounds boneless Chicken Breasts marinated, grilled or roasted and shredded

6 Flour Tortillas 6-inch size

2 cups shredded Pepper Jack Cheese

Vegetable Oil for cooking

Firecracker Marinade:

1/2 cup Louisiana Hot sauce

1 tablespoon Apple Cider Vinegar

1 teaspoon Sugar

1 teaspoon Salt

Firecracker Sauce:

1 cup Louisiana Hot Sauce

5 tablespoons Butter

1 teaspoon Garlic Powder

3/4 teaspoon Granulated Sugar

1/2 teaspoon ground Cayenne Pepper

2 teaspoons Cornstarch

2 tablespoons Water

Avocado Lime Sauce:

1 Avocado

Freshly Squeezed Juice of 3 – 4 Limes

Olive Oil

1 – 2 cloves Garlic minced fine or pressed

Salt to taste

Directions

Firecracker Chicken:

Mix marinade ingredients together stirring until salt is

dissolved. Pour into large zip top freezer bag and add chicken. Turn to coat chicken with marinade. Let marinate in refrigerator at least 2 hours, turn bag several time to insure chicken is evenly coated.

Grill or roast chicken breasts after they have marinated. Shred cooked chicken.

Firecracker Sauce:

Combine all ingredients except cornstarch and water in a small saucepan. Heat sauce over medium heat until boiling, reduce heat and simmer for 5 minutes.

Mix cornstarch with 2 tablespoons water until no lumps remain. Stir into mixture in sauce pan and heat over medium high heat until sauce thickens. Remove pan from the heat and cool.

Firecracker Chicken:

Place shredded chicken into a plastic container with a lid. Pour a generous amount of the Firecracker Sauce over the chicken, cover, and gently stir or toss the chicken so that it is well coated with the sauce. Add cheese with chicken. Toss gently to coat well.

Egg Rolls:

Wrap the tortillas in a moist cloth and microwave on high temperature in 1/2 minute bursts until hot.

Spoon approximately one-sixth of the mixture into the center of a tortilla. Don't stuff tortillas too full.

Fold in the ends and then roll the tortilla over the mixture. Roll the tortilla very tight, then pierce with a toothpick to hold together.

Arrange the wraps on a plate, cover the plate with plastic wrap and freeze for at least 4 hours, overnight if possible.

Preheat 4 – 6 cups of oil to 375°F. Deep fry the wraps in the hot oil until browned and remove to paper towels or a rack to

drain for about 2 minutes. Carefully remove toothpicks.

Slice each egg roll diagonally lengthwise and arrange on a plate covered with lettuce leaves around a small bowl of the Avocado Lime Dipping Sauce or ranch dressing.

Avocado Lime Dipping Sauce:

Mash avocado. Mix in the juice of 3 – 4 limes. Add a little olive oil (up to 1 tablespoon), garlic and salt. Whisk together well until smooth.