Honey Mustard Chicken

4 chicken breasts

Lowry’s seasoning salt

6 slices bacon

¼ cup regular mustard

1/3 cup honey

2 Tab. Mayonnaise

2 tea. Dried onion flakes

2 cups shredded coby cheese

Rub chicken well with seasoning salt.

Cover and refrigerate for 30 mins.

Fry bacon very crispy in large skillet and set aside,

**Do not discard grease.**

**Sauté chicken in bacon grease for 3 to 5 minutes tell brown, place chicken in 9x 13 backing dish.**

Mix honey mustard in small bowl with mayonnaise and onion flakes.

Spread some of the mixture over the chicken then layer crumbled bacon and grated cheese.

Bake at 350 for 30 to 35 mins.

Serve with left over homey mustard sauce.

 **Bon-Appetite April 1, 2013**