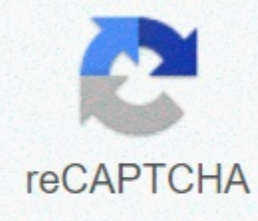




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Skip to main contentHome Food News New ProductsWe’ve all been there. You’re sitting down to eat a mouthwatering meal, and then you realize… you don’t have the sauce you need. Sometimes it’s as simple as rummaging around the refrigerator for some Sweet Baby Ray’s. But other times, your taste buds yearn for that forbidden sauce, the sauce only available at a certain place. I mean, who hasn’t randomly craved Chick-fil-A sauce?Well, Chick-fil-A has heard our pleas. You can now buy bottles of the good stuff! Can Have Polynesian Sauce at Home?You sure can. And they’re offering more than just Polynesian, too. Chick-fil-A is selling 16-ounce bottles of its Polynesian and Original sauces, and honestly, we’re ready to buy multiple bottles of them both. If 16 ounces sounds like too much sauce for you, the chain is also selling 8-ounce bottles, in a wider variety. That lineup also includes Barbeque, Honey Mustard and Garlic Herb Ranch.Oh, and the profits from these sales go to the chain’s Chick-fil-A Remarkable Futures Scholarship Initiative, which is awesome.Where Can I Get Them?Chick-fil-A will be rolling out their new sauces in mid-November, but only for a few retailers in a few states. Those lucky retailers are Publix, Kroger, Walmart and Winn-Dixie, and the lucky states that get the first taste are Alabama, Florida, Louisiana, Georgia and Mississippi. Everyone else will have to wait a while to depend on the drive-thru to get their Chick-fil-A sauce fix.But there’s a silver lining in this gray cloud: the sauces will be rolling out nationwide at a plethora of unnamed retailers in early 2021, so you won’t have to wait too long to taste all this goodness at home. Mark it on your calendars, y’all—and if you find these in stores, make sure you buy ‘em all up ASAP. Not only are they the perfect complement to dinner, but they also go to a good cause!Not sure what to pair these sauces with? Try our Chick-fil-A copycat recipes, including crispy chicken nuggets.Find More Tasty Chick-fil-A Copycat RecipesTaste of HomeI threw these ingredients together on a whim and the sandwich turned out so well, I surprised myself! If you’re in a rush, microwave the bacon. Just cover it with paper towel to keep it from splattering too much. —Dana York, Kennewick, WashingtonTaste of HomeThis “skinny” version of Cobb salad has all the taste and creaminess with half the fat and calories. You can skip the coleslaw mix and do all lettuce, but I like the crunch you get with cabbage. —Taylor Kiser, Brandon, FloridaMy 3-year-old is going through a stage where he’ll eat only chicken nuggets and French fries. I like to make these golden nuggets for him so I know what he’s eating. They’re so good, we like them, too! —Amanda Livesay, Mobile, AlabamaTaste of HomeThis fast, easy mustard with rice vinegar and honey has more flavor than any other honey mustard dressing I’ve ever tried. —Sharon Rehm, New Blaine, ArkansasTaste of HomeA pinch of baking soda eliminates bitterness in this smooth and easy-to-sip tea and it has just the right amount of sugar so it’s not overly sweet. —kelseylooise, Taste of Home Community MemberTaste of HomeThe recipe for these four-ingredient biscuits has been handed down for many generations. —Fran Thompson, Tarboro, North CarolinaTaste of HomeWhen I was sick, my mom would make me this heartwarming chicken noodle soup. It was soothing when I had a cold, but this soup is a bowlful of comfort on any chilly day. —Anthony Graham, Ottawa, IllinoisTaste of HomeThis portable recipe is perfect for outdoor dining in the summertime. We like the fun, fresh spin on regular coleslaw using pineapple and toasted almonds. —Barb Agnew, Mahanomen, MinnesotaIf you’re looking for a grab-and-go breakfast for busy days, this high-protein sandwich is low in fat and keeps me full all morning. Plus, it’s only about 200 calories! —Brenda Otto, Reedsburg, WisconsinRanch dressing got its start on a real dude ranch in California. Punch up the Western original with green salsa, green chilies, jalapenos and cilantro for more color and spice. Serve the dip along with your favorite wings to feed a crowd. —Lindsay Duke, Goodrich, TexasTaste of HomeI recently made this recipe of Mom’s for my in-laws and they told me it was the “best fried chicken ever.” Slicing the chicken breasts into strips cuts down on cooking time and ensures every piece is crunchy and evenly coated. Serve the homemade chicken tenders with your favorite dipping sauce. —Genny Monchamp, Redding, CaliforniaTaste of HomeA friend suggested I add a sprig of rosemary to lemonade. The herb makes the drink taste fresh and light, and it’s a pretty garnish. —Dixie Graham, Rancho Cucamonga, CaliforniaTaste of HomeMake any dinner fun with my Loaded Waffle Fries, topped with a savory blend of cheese, scallions and bacon. I copied this family-favorite recipe from a local restaurant, and it’s great with hot dogs, burgers or by itself. —Jeffrey Viccone, Decatur, IllinoisTaste of HomeThe best time for this dessert is midsummer, when the blueberries are thick in our northern woods. Red raspberries can be added to the mixed berries, too, to brighten the patriotic colors.—Anne Theriault, Wellesley, MassachusettsTaste of HomeCool off with a thick and rich treat that will remind you of a malt shoppe! Nothing can beat this strawberry shake recipe. —Kathryn Conrad, Milwaukee, WisconsinTaste of HomeI love their crunchy, citrusy salad so much that once I made my husband drive an hour to the nearest Applebee’s restaurant just so I could eat it! It was time to come up with my own version. I’m completely happy with the results—and my husband is, too! Find more of my recipes at my blog, mandysrecipeboxblog.com. —Mandy Bird, Holbrook, IdahoMy 11-year-old son, Jake, invented these sliders at dinner one night when he plunked his chicken on a biscuit. The rest of us tried it his way, and now we have them a lot. —Jodie Kolsan, Palm Coast, FloridaTaste of HomeThe winter holidays are my favorite time of year, and this spiced pumpkin drink is one reason I love the season so much. If you don’t have a coffee maker, it’s OK to use instant coffee—just make it stronger. —Kathie Perez, East Peoria, Illinois Taste of HomeI’ve never cared that much for store bought barbecue sauce. I just like to make things myself from scratch including this spicy, deep red-brown sauce. You’ll find it clings well when you slather it on grilled meat. —Helena Georgette Mann, Sacramento, CaliforniaTaste of HomeI discovered breakfast burritos at a workshop of holiday breakfasts offered at our church. It was a big hit! It works really well when you’re cooking for a crowd. I like to serve salsa or hot sauce with them. —Catherine Allan, Twin Falls, Idaho Taste of HomeMy family is always happy to see this fruit and veggie salad on the table. If strawberries aren’t available, substitute mandarin oranges and dried cranberries. —Irene Keller, Kalamazoo, Michigan Taste of HomeEver since we met, my husband has made me hash browns with bacon, pepper jack and sour cream. We share it when we have guests, too. —Annie Ciszak Pazar, Anchorage, Alaska Originally Published: October 27, 2020 Taste of Home is America’s #1 cooking magazine. Email a copy of ‘Chick-fil-A Uses Technology to Give You a Great Chicken Sandwich and a Great Experience’ to a friend Loading ... Fast-food chain Chick-fil-A’s history dates back to the 1940s, when its founder S. Truett Cathy opened the Dwarf House. Two decades after introducing one of the country’s first chicken sandwiches there, he used that recipe to open the first-ever Chick-fil-A in Atlanta in 1967.Related: 5 Things You Need to Know Before Investing in a Chick-fil-A Franchiselt wasn’t long before that Chick-fil-A skyrocketed in popularity. Today, the company