

Grilled Bacon Wrapped Cheese Stuffed Chicken

(Recipes source Bakin' and Eggs)

Ingredients:

2 boneless, skinless chicken breasts

6 slices of bacon

6-8 slices of cheese – mozzarella, cheddar, colby jack – anything you like! (off of a block of cheese, if you're using pre-sliced for sandwiches 2 slices)

2 teaspoons barbecue sauce, plus extra for serving

Grilling rub of your choice (we use the Dizzy Pig's Raging River)

Toothpicks, soaked in water (optional, to prevent excessive burning while grilling)

Directions:

Preheat grill to 350 degrees.

Pound out chicken breasts (in a plastic bag or between two sheets of wax paper) to about 1/4 inch thickness. Coat the top of chicken with grill rub. Turn over so rub side is down on work surface. Spread one teaspoon of barbeque sauce in a thin layer over each chicken breast. Layer cheese in the middle of the chicken. Roll chicken tightly. Wrap with bacon, using as many slices of bacon as you need and using toothpicks to hold bacon in place.

Grill for 20-25 minutes, turning every 4-5 minutes or until internal temperature of chicken breast has reached 165 degrees.

Remove toothpicks and serve with barbecue sauce on the side.

Yield: 2 servings

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