

Bacon Wrapped Jalapeño Stuffed Chicken Thighs

Ingredients:

- 8 boneless, skinless chicken thighs
- 4 jalapeño peppers
- 8 oz cream cheese
- 16 strips of bacon
- 1 stick of real butter
- Big Green Egg Sweet and Smoky seasoning

All-Purpose Rub:

- 1 cup salt
- 1/2 cup granulated garlic
- 1/4 cup black pepper

Method

Set the EGG for indirect cooking with the convEGGtor at 375°F/191°C. If desired, add some pecan chips for some extra smokiness.

Remove the thighs from the packaging and place on a cutting board designated for poultry. Trim any excess fat on the thighs and season each side with a hefty dose of Big Green Egg Sweet and Smoky seasoning.

Cut the jalapeño peppers in half lengthwise and remove the seeds and veins. Fill each half with cream cheese and sprinkle a touch of all-purpose rub on top.

Place the stuffed jalapeño peppers cheese side down in the center of each chicken thigh and form the meat around the pepper. Next, wrap each thigh with 2 strips of bacon.

Place the wrapped chicken thigh in a Big Green Egg Drip Pan, and top each piece of chicken with a pat of butter. Cook for 30 minutes, until chicken reaches an internal temperature of 165°F/74°C.

Remove from the EGG and let the chicken rest for 8-10 minutes, sprinkle more Big Green Egg Sweet and Smoky seasoning on the chicken and spoon some of the butter sauce over the chicken.

Serve immediately.

