

Dill Pickle Injected Chicken Bog

Ingredients

2 boneless, skinless chicken breasts
Big Green Egg Dill Pickle Hot sauce
4 cheddarwurst sausages
4 stalks celery, chopped
½ onion, minced
4 cloves of garlic, minced
1 qt. water
1 chicken bouillon cube
2 cups white rice
Salt and pepper to taste

Equipment

Big Green Egg Enameled Cast Iron 5.5 qt. Dutch Oven
Big Green Egg Chef's Flavor Injector
Half Moon Cast Iron Plancha Griddle
convEGGtor

Method

Set the EGG for indirect cooking with the convEGGtor at 400°F/204°C. Place the half-moon cast iron griddle with the flat side up on top of the grid and the Dutch oven on the other half of the grid.

Season the chicken with salt and pepper, and inject with dill pickle hot sauce. Let the chicken marinate for 30 minutes.

Cook the chicken and sausages on the plancha until the chicken is cooked through and the sausages have some color, about 15-20 minutes.

While the chicken and sausages are cooking, add water, bouillon cube, garlic, onion, celery into the Dutch oven. Remove the chicken and sausages, cube into bite size pieces, and add to the Dutch oven. Add rice to the Dutch oven and put the lid on. Cook for 20 minutes until rice is fully cooked, making sure to stir.

Remove from the EGG, enjoy!

Big Green Egg
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