

Cuban Chicken Bombs

Recipe courtesy of BGETeamGreen member Chris Sussman, the_bbq_buddha

Ingredients

4 bone in chicken thighs
4 slices of ham (cut into quarters)
4 slices of provolone (cut into quarters)
2 tbsp Dijon mustard
12 pickle chips
8 slices of bacon
Big Green Egg Sweet & Smoky Seasoning

Method

Set the EGG for indirect cooking with a convEGGtor at 300°F/149°C with smoking chips.

Debone the chicken thighs leaving the skin on and position the chicken thighs skin side down. Spread equal portions of the mustard on the meat side of each chicken thigh. Place an equal amount of provolone slices, ham and pickles on each chicken thigh. Roll the chicken thighs up and wrap a piece of bacon around the middle of the chicken thigh and another around the thigh lengthwise sealing the contents with bacon. Put toothpicks through the bottom of the chicken thighs to help keep contents inside while cooking. Season the top of the bacon with the Big Green Egg Sweet & Smokey Seasoning.

Cook the chicken for about an hour or until the internal temperature reaches 165°F. Remove the chicken from the EGG and let rest before slicing and serving.

