

Decadent Smoked Chicken:

Brine chicken breasts in a solution of this ratio make quantity you need for container size and number of chicken breasts so they are covered.

1 liter cold water

1/4 cup coarse kosher salt

1/4 cup brown sugar

Put in glass container you will want enough brine so chicken is fully submersed in brine. Put in fridge covered for 2 to 3 hours.

Remove from fridge rinse thoroughly and dispose of brine solution.

Dry with paper towels.

Take a large chicken breast slice down middle but not all the way through. In center put Swiss or Havarti cheese wrapped with very thin sliced ham or better yet prosciutto and some parsley (preferably fresh) Fold chicken breast in to create a good wrap.

Brush with mustard or lightly with olive oil. Season well with your favorite smoking rub.

Take strips of bacon and wrap around chicken breast or do a bacon weave make sure to have ends wrapped too, Yes it uses lots of bacon 3/4 package or so per chicken breast (but is there such a thing as too much bacon?), using lots of toothpicks to hold bacon in place. Season bacon with rub also. Set smoker for 230 to 240 degrees, I like cherry wood when doing poultry. Put water pan in smoker, always a good idea when doing chicken. Use temp probe to check temp its ready at 165 degrees. It should take around 1.5 to 2 hours to cook but use probe. I like the bacon a little crispier so just after hour mark I increase temp to 350 (this will also shorten the cook time). You could also add a BBQ sauce for the last few minutes, but I think the bacon adds enough enhanced flavor.

For a variation use a cheese with jalapenos in it for some extra kick.

Enjoy