

POULTRY

CUZIN HOMER'S CHICKEN DELIGHTS

*Yield: 12 servings*

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| 12 chicken thighs, skinned,<br>boned             | 12 slices thinly sliced smoked<br>bacon |
| 1 envelope ranch salad<br>dressing mix           | 1½ (to 2) cups barbeque<br>sauce        |
| 2 pickled jalapeños, cut into<br>12 thin slivers |   |

**R**inse chicken and pat dry. Coat chicken with salad dressing mix. Make 1 slit with sharp knife in each thigh; insert 1 jalapeño sliver into each slit. Wrap each thigh with 1 slice of bacon; secure with wooden pick. Arrange in nonreactive dish. Pour barbeque sauce over chicken, turning to coat. Marinate, covered, in refrigerator for 1 hour or longer, turning occasionally. Arrange chicken on grill rack in covered grill. Grill over medium-hot coals until bacon is crisp. Smoke with lid down until chicken is cooked through, turning occasionally. May glaze with additional barbeque sauce if desired.

*John Raven*

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*John Raven, the Commissioner of BBQ, submitted this recipe. It was developed by Cuzin Homer Page, one of the top ten barbequers in the state of Texas.*

*'Que Tip*

A three-and-one-half-pound chicken serves four people and yields approximately three cups of chopped cooked chicken.