

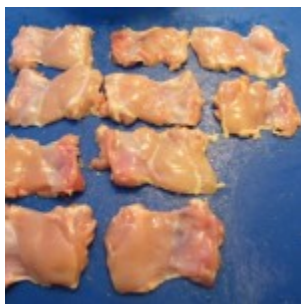
courtesy of Who Are Those Guys? BBQ Competition Cooking Team
<http://www.watgbbq.com/>

Diva Q Bacon Wrapped Stuffed Boneless Skinless Chicken Thighs

Diva Q, aka Danielle Dimovski, is a top flight cook based out of Canada . She runs a super website, <http://divaq.ca/>, and competes regularly here in the US in the KCBS series. She makes many personal appearances doing grilling, cooking and smoking demonstrations on both sides of the border. Lucky for us, she as agreed to share one of her favorite recipes, a stuffed chicken dish that is sure to please. Danielle says this recipe can me adjusted, varied, and added to, in order to satisfy everyone at the table. Thanks Diva!

Ingredients:

- 10 Chicken Thighs (boneless & skinless)
- 30 slices double smoked Bacon(thinly cut)



Filling:

- 1/2 package cream cheese
- 1 small jar pimentos (approx 3 tablespoons)
- 1/2 small red onions finely minced
- 2 tablespoons dried chives
- 1 tsp granulated garlic
- 1 tsp bbq rub

Mix all filling ingredients together and chill for 1/2 hour.



Instructions:

1. Lay a chicken thigh out flat and place a tsp of the filling on each interior of the thigh. Roll up the chicken thigh and repeat.



2. Then wrap each thigh with 3 slices of the thinly cut bacon. First Slice goes the length of the thigh:



3. The second and third slices are placed around the width of the thigh:



4. Repeat until all thighs are wrapped. Place into a disposable 1/2 aluminum pan.



5. Place on the grill at 250F for 1/2 hour until the bacon has released some of the fats. Then remove from the pan and place directly on your grill if using a Traeger (due to the heat shield) or indirect if using any other grill.



6. Grill to the internal temperature of 180F then lightly glaze with your favorite BBQ sauce for the last 5 minutes. Remove, let them rest for 10 minutes, then serve.