

Ingredients for Bacon Wrapped Jalapeno Chicken Thighs:

- 8 Boneless Skinless Chicken Thighs
- 4 Jalapeno Peppers
- 8oz Cream Cheese
- 8 Strips of Bacon
- 1 Stick of Real Butter
- Killer Hogs The BBQ Sauce (or your favorite BBQ Sauce)
- Killer Hogs The BBQ Rub (or your favorite BBQ Rub)

Remove the thighs from the packaging and place on a cutting board designated for poultry. If there is any excess fat on the thighs go ahead and trim it off. Season each side with a good dose of my All Purpose Seasoning.

Split the Jalapeño Peppers in half lengthwise and remove the seeds and veins. Fill each half with cream cheese and sprinkle a touch of Dry Rub on top.

Place the stuffed pepper cheese side down in the center of each chicken thigh and form the meat around the pepper. Next wrap each thigh with a strip of bacon.

To keep the thighs in a natural shape while cooking I use one of my Competition Chicken Pans. Spray the pan with cooking spray and place each thigh upright in the pan. Season the thighs with a little Killer Hogs Dry Rub and place a Tablespoon of Butter on each one.

For this cook I'm using my Big Green Egg running at 300 degrees. Throw on a couple chunks of pecan for some smoke and place the chicken pan on the center of the grate.

After 45 minutes the bacon should start to brown and the chicken will have absorbed enough smoke flavor. Cover the pan with aluminum foil and continue to cook until the internal temperature hits 165 degrees. At this point remove the pan from the smoker. Be sure to wear insulated gloves because it will be hot. Carefully take each thigh out of the chicken pan and re-season each side with Bbq Rub. Place the thighs on a chicken rack and back out on the smoker for 5-10 minutes. This gives the rub time to dry.

For the finishing glaze I use a bottle of Killer Hogs The Bbq Sauce. Heat it in a small pan or in the microwave for 5 minutes stirring occasionally. Once the rub has set, dunk each thigh in the warm sauce and place it back on the rack to drain.

The rack goes back on the Egg for a final 5-10 minutes. Just long enough for it to "tack up". If you see it getting dark remove the thighs immediately.