



Bacon Wrapped Cheesy Malibu Chicken

Recipe and photo from traegergrills.com.



Ingredients Chicken:

6 Chicken Thighs, boneless and skinless

Ingredients Kansas City BBQ Rub:

12 slices Bacon, thick-cut

12 slices Pineapple

6-12 slices Swiss Cheese

Ingredients Glaze:

1/2 cup Pineapple Juice

4 Tbsp. Butter, melted

1 Tbsp. Dijon Mustard

1 Tbsp. Honey

1 Tbsp. Molasses

1 Tbsp. Worcestershire Sauce

1 tsp. Ancho Chile Powder

Directions:

Place the chicken thighs between two sheets of plastic wrap and pound until the thighs are uniform in thickness. Season both sides of each thigh with the Traeger Kansas City BBQ Rub. Cover and refrigerate at least an hour. Meanwhile, combine melted butter, pineapple juice, djon mustard, honey, molasses, Worcestershire sauce and Ancho chili powder a medium mixing bowl and whisk until smooth, then set aside. When ready to cook, start the Traeger on smoke with the lid open until a fire is established (4-5 minutes). Turn temperature to 450 degrees F and preheat, lid closed, for 10 to 15 minutes. Take the thighs out of the fridge and assemble a rolling station setting out the pineapple slices, bacon, Swiss cheese slices, and chicken thighs on the counter. Roll up each chicken thigh with a slice of cheese. Next sandwich two pineapple slices around each rolled chicken thigh. Carefully wrap each thigh roll-up with two slices of bacon, using toothpicks to hold the bacon in place. Once all the chicken thighs are rolled and wrapped, place directly on the grill grate. Cook the thighs for about 15 minutes (or until you see the bacon start to render and curl up), then brush with the glaze. Turn the roll-ups over and brush with the glaze and cook for an additional 10 to 15 minutes more, or until the bacon is crisp and the chicken thigh internal temperature registers 165 degrees F on an instant-read thermometer. Remove the chicken thighs from the Traeger and brush with the remaining glaze. Remove toothpicks and serve. Enjoy!

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