Jalapeno BBQ Bombers

Ingredients:

4 boneless, skinless chicken breasts
Salt and Pepper
8 jalapenos, de-seeded and rinsed
4 ounces of cream cheese
1 cup shredded sharp cheddar cheese
20-24 strips of bacon (Inexpensive cuts of bacon are fine)
1 cup AZ Greggs Saguaro Sweet BBQ Sauce

Directions:

1. In a bowl, combine the cream cheese and shredded sharp cheddar cheese and set aside.

2. Rinse each jalapeño, cut the tops off, cut a lengthwise slit in one side, remove the seeds and cut out the center. Rinse the jalapeño again and set aside. (You might want to wear nylon gloves if you have sensitive skin.) Wash your hands before proceeding and be sure not to touch your face or rub your eyes.

3. Cut each chicken breast in half lengthwise. Put the cut breast in between cling wrap and using a kitchen mallot, pound the chicken to a 1/4 inch thickness. Try to pound them into a rectangular shape. Repeat with the rest of the chicken breasts.

4. Sprinkle each chicken breast with a little salt and pepper.

5. Fill each jalapeño with 1 tablespoon of the cheese mixture. Be sure that you don't overfill the jalapeño. Fill to the point where you can still close the jalapeño.

6. Place the filled jalapeño on the chicken breast and roll chicken breast around the jalapeño.

7. Take 2-3 slices of bacon and one slice of bacon at a roll around the chicken. You want to cover all of the chicken and seal the ends of each Bomber. Place on non-stick pan sprayed with oil or cooking spray.

8. Pre heat oven to 350 degrees or if you prefer to grill, preheat your grill to 350 degrees.

9. Baste the Bombers using AZ Greggs Saguaro Sweet BBQ Sauce.

10. Place in oven for 30-45 mins until chicken is cooked. If you prefer to grill, place on top rack of grill for indirect heat.

11. Baste the Bombers and turn 1/4 turn every 5 mins, until throughly cooked.

12. Remove from oven or grill and let sit for 5 mins. Then cut in half or half in sections and serve.