

Week 2 – Pork, Jalapeno & Buffalo Mozzarella Meatloaf

Get into Adrian's Chicken bombs with candied Jalapenos!

🔥 For this recipe you'll need:

4 chicken thighs
4 rashers short cut bacon
4 slices prosciutto
8 medium sized sundried tomatoes
80 grams mozzarella cheese
Bunch of basil
BBQ seasoning (I use 'Meat Graffiti' – Chilli Chipotle)
¼ cup pistachios
Bunch fresh rocket leaves
½ pear
Shaved parmesan
1tbs apple cider vinegar

🔥 FOR THE Candied Jalapenos:

1 cup fresh jalapenos
1.5 cups white sugar
½ cup apple cider vinegar
½ cup maple syrup
Juice from 1 lime
1 tsp garlic powder

🔥 METHOD:

- 1) Set up your BBQ or smoker so you have a direct and indirect cooking zone. If you have a temperature gauge, 300f (150c) is ideal.
- 2) Prepare the chicken; if the thighs came with bones and skin, gently remove them and trim away any fat or excess skin. Use a mallet to light flatten the thighs.
- 3) Generously sprinkle a good BBQ seasoning over both sides of the thighs. Lightly oil a muffin tray or mini loaf tray and lay a slice or prosciutto inside as many as you're using. Place one thigh in each muffin / loaf the add a bacon rasher, a couple of sundried tomatoes, a few basil leaves and a small handful of grated mozzarella. Press down firmly and fold the chicken over itself and do the same with the prosciutto

4) Place the tray onto the indirect cooking zone of your BBQ. As an option, add some chips or a chunk of smoking wood (hickory, or cherry wood is great). Close the lid and leave them for about 30 minutes. Using a BBQ thermometer, check the chicken for doneness. We're aiming for about 165f (74c).

5) To make the candied jalapenos, slice them into ½ cm slices (wear gloves!) and de-seed if you want to tame things down a bit, otherwise leave them in. Add them to a pot with the remaining ingredients and simmer for around 10 minutes or until the jalapenos have softened and darkened. Pour them into a sterilised jar with the liquid.

6) When the chicken is done or almost done, use a fork to gently roll them so the bottom side is up and baste some of the candied jalapeno liquid all over the outside and sprinkle some candied jalapenos over each thigh.

7) Add some shaved parmesan, thinly sliced pear and a sprinkle of pistachios to the rocket. Mix the apple cider vinegar with a tablespoon of the candied jalapeno juice and dress the salad with it. Serve with the chicken.

Make sure to tune in to this weeks episode of Dippers Backyard BBQ Wars this Saturday at 1:30 on 7MATE 🔥🔥

Go to <https://www.hotshotsfuel.com.au/copy-of-dipper-backyard-bbq-wars> for more great recipes!!

