

Joe's Chicken Cordon BBQ

Ingredients

- 1 skin-on chicken breast between ½ and ¾ pounds
- ¼ pound sliced pork tenderloin (although your favorite deli ham will work)
- 1 thick deli slice of Pepper Jack cheese
- About 1/8 of an onion, thinly sliced
- Olive oil, salt, and pepper, to taste
- 1 large poblano, Anaheim (preferred), or red pepper
- Barbecue sauce (I prefer sweet and tangy, but go for whatever you like), to taste

Directions

On a hefty cutting board, pound down the chicken breast until it's thin (maybe about a ¼ inch or thinner). Use a piece of wax paper on each side of the chicken to keep from sticking.

With the chicken skin-side down, add layers of pork loin or ham, then cheese, then onion. This is not an exact science (your amounts may vary), but be sure to leave enough room to roll it all up. Fold the chicken over everything so that you can turn over and tighten, forming almost a ball. Chicken should overlap onto itself and stick. With the Chicken Cordon BBQ in a nice package, drizzle and rub olive oil on the top (the skin), sprinkle with salt and pepper, and place in a baggie overnight.

The next day, get the coals hot on the grill. Cut open the large pepper (slice off the top and bottom, then make a cut straight down and open it up) and place the Chicken Cordon BBQ on it, so that the pepper forms a kind of plate. Place the entire meal on the grill, cover with a cast iron pot or any lid you have. Cook for about an hour, slathering with barbecue sauce every 10 to 15 minutes.

After cooking, let sit for about 10-15 minutes before eating.