



## BACON WRAPPED CORDON BLEU



Butterfly and flatten Boneless Chicken breasts between plastic wrap/wax paper with a wooden mallet or visit your local Butcher/Hispanic Meat Market for pre-flattened or thin cuts of chicken breasts. To build a Bacon wrapped Cordon Bleu layout 4 slices of Bacon vertically and 1 horizontally. Layer a portion of flattened Chicken Breast, sliced Ham, and Provolone Cheese. Repeat the process. Roll the layers and use the horizontal piece of bacon to seal the ends. Truss the Bacon Wrapped Chicken Cordon Bleu with Silicone food safe cooking bands or twine.

Preheat your Wood Pellet Grill to 225°F with Gourmet BBQ Smoked Hickory pellets. For planning purposes this recipe will take approximately 2 hours for the Chicken to reach an internal temperature (IT) of 165°F. Hickory smoke at 225°F for an hour before increasing the pit temperature to 325°F. Cook until the IT reaches 165°F. Allow the Bacon wrapped Chicken Cordon Bleu to rest under a foil tent for 20 minutes before serving.



Recipe Compliments of Smokin' Pete ([www.smokinpetebbq.com](http://www.smokinpetebbq.com))