

Capt'n Ron's Chicken from Hell

1 Boneless Chicken Breast
12 Jalapeno Peppers
1 Pack of Bacon (12 Slices)
1 medium Onion
Olive oil
Lime juice or Lemon Juice
Tooth picks

Rub mix

Use store bought, make your own or...

Capt'n Ron's Rub

2 TBS. Garlic Powder
1 TBS. Paprika
2 TSP. Oregano
2 TSP. Salt
1 TSP. Cumin
½ TSP Cayenne Pepper
¼ TSP. Black Pepper
Red Pepper Flakes (Pinch or more to taste)

These are estimates you can add anything else, onion powder, basil, Chile powder, Thyme, Rosemary

Cut chicken into strips so they will fit into a jalapeno pepper.

Place in Tupperware container or Ziploc bag and add olive, cover and toss to coat chicken.

Add rub mixture and toss again, do the same with the lime juice and let rest.

Cut the tops off the jalapeno peppers and carve out the centers and seeds

Peel and cut the onion into ½" wedges to fit in peppers

Place one piece of chicken in a jalapeno pepper then slide 2 pieces (or more) of onion into pepper.

Wrap one piece of bacon around the pepper starting at the bottom and secure with tooth pick at the top.

Grill on the top rack at 200° to 250° until bacon is cooked (low and slow, indirect heat about an hour or more)

Makes 12 but you better double the recipe because they always GO!

Aids to Navigation

Let chicken sit over night or at least a few hours for more flavor.

Large peppers work best, if not split them down one side.

1 pack of bacon is around 14 slices, thick bacon is a plus!

Soak Toothpicks in water so they don't burn off and you bit into them.

Smoke chips in the grill add additional flavor.

Variations;

Stuff with scallops or pork or turkey.

Season with Soy sauce & Ginger, add brown sugar or honey to the rub

Use Tortilla wraps instead of jalapenos to make "Virgin" variations