



Barbecued Bourbon Chicken Skewers

Makes: 6 servings

Prep Time: 30 minutes Bake Time: 21 minutes

Total Time: 51 minutes

Ingredients

- 6 slices thick-cut smoky bacon, cut into 1-inch square pieces
- 2 pounds boneless chicken breast or skinless chicken thighs or breasts
- 1 large red onion cut into 1-inch pieces
- 1 tbsp extra-virgin olive oil

For the Rub:

- 4 tsp sugar
- 2 tsp smoked paprika
- 2 tsp garlic salt
- 1 tsp onion powder
- 1 tsp ground cumin
- 1 tsp ground coriander

For the Sauce:

- 1 cup barbecue sauce we like Sweet Baby Ray's
- 1 tbsp bourbon
- 1 tbsp soy sauce

Instructions

Heat gas grill to medium-high. Prepare the spice rub by combining all ingredients in a small bowl. Set aside. Combine barbecue sauce, bourbon and soy sauce in a small bowl. Stir well to combine. Set aside.

Cut chicken into 1-inch chunks and transfer to a medium-size bowl. Drizzle chicken with the olive oil and stir well. Sprinkle the rub over the chicken and toss to coat.

Thread (in a pattern) the bacon, chicken and red onion onto skewers, starting and ending with the bacon.

Spray the grill well and heat to medium-high heat. Grill the skewers for approximately 8-10 minutes, rotating every couple minutes or until lightly browned and chicken is cooked.

Brush with prepared sauce and grill another 5-7 minutes, rotating every few minutes, until the edges of the bacon are crisp and slightly charred. Remove to a clean platter, tent with foil and allow to rest for 5 minutes before serving.

Remove kebabs from grill and let rest for 5 minutes. Serve, passing more barbecue sauce separately.