



R E C I P E

Recipes gathered from many resources, especially www.allrecipes.com

STUFFED GRILLED CHICKEN BREASTS

INGREDIENTS

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| ‡ 6 split chicken breasts | ‡ ½ lb. Italian sausage |
| ‡ 3 cloves fresh garlic, minced | ‡ 4 strips bacon, chopped |
| ‡ ¼ lb. fresh mushrooms, chopped | ‡ 2 Tbsp. butter |
| ‡ 1 Tbsp. fresh parsley, minced | ‡ ¼ tsp. paprika |
| ‡ ½ cup breadcrumbs | ‡ 1/8 tsp each onion and garlic powder |
| ‡ 1 cup sherry | ‡ 6 bacon strips |
| ‡ Salt and pepper to taste | ‡ wooden toothpicks or butcher string |

DIRECTIONS

1. Sauté the sausage with fresh minced garlic in ½ tsp. olive oil; as the sausage begins to take on color, add the 4 chopped bacon strips and fry until bacon is crisp and sausage is slightly browned, removing meat as it cooks. Add butter to pan and sauté the mushrooms over medium heat. Stir in breadcrumbs and parsley. Season with salt, pepper, onion powder, garlic powder, and paprika. Stir together well and pour in sherry to moisten. Remove from heat and stir in the sausage mixture.
2. Preheat grill until it reaches 350 degrees.
3. Split chicken breasts and pound with a meat mallet between sheets of plastic wrap. Do not make too thin. Spread sausage and breadcrumb mixture on each chicken breast, and roll up so that chicken is stuffed on the inside. Wrap each piece with a strip of bacon and fasten with a toothpick or tie with butcher string that has been presoaked in water.
4. Spray chicken with olive oil spray and sprinkle lightly with garlic powder, paprika and black pepper.
5. Prepare grill for cooking over indirect heat, oiling the grates on the side opposite the lit burners so that chicken will not stick. Place chicken on the side of grill which is not turned on, but leave the other side of the grill on high. Close cover on grill and watch temperature; reduce heat to 325 and continue to grill for about 15 minutes, then turn once and leave for another 15 minutes or until juices run clear.