



## ***FARMERS MARKET***

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Barbecued Bacon Bourbon Chicken Skewers**

#### **Serves 6**

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 tablespoon extra-virgin olive oil

For the rub:

4 teaspoons sugar

2 teaspoons smoked paprika

2 teaspoons garlic salt

1 teaspoon onion powder

1 teaspoon ground cumin

1 teaspoon ground coriander

For the sauce:

1 cup barbecue sauce we like Sweet Baby Ray's

1 tablespoon bourbon

1 tablespoon soy sauce

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. Serve with any remaining barbecue sauce.

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

***Credit: [thecafesucrefarine.com](http://thecafesucrefarine.com)***