



CHORIZO STUFFED SMOKED CHICKEN

Operation BBQ Relief

WHAT YOU NEED

- 1 medium-sized whole chicken
- 2 tsp Operation BBQ Relief Florida Mojo
- 8 oz ground chorizo
- 1 tbsp chopped cilantro

USEFUL TIP

Chorizo is very flavorful and has a nice spice to it. If you want to tone down the spice a little bit, try using your favorite ground sausage.

PREPARATION

1. Place the chicken on an appropriate sized cutting board. Using a chef's knife, cut the tips of the legs off. Cut the wings of the chicken off at the point where the wings touch the breast.
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2. Lay the chicken on the cutting board, breast down. Run the knife down the center of the back bone, just enough to split the skin. Peel back the skin to expose the back bone. Using shears cut out the back-bone.
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3. Using a chef's knife, crack the breast bone, so the chicken will lay flat. Note: be careful not to cut through the chicken.
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4. Using a boning knife, trace the thigh and leg bone. Place the boning knife under the leg bone and cut the leg bone out without cutting into the meat.
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5. Repeat the same process for the thigh bone. Remove any cartilage, tendons, or ligaments left on the chicken. Repeat the same process for the other leg.
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6. Using the boning knife, trace the breast bone and pull it out with your hands. Place the boning knife under the rib cage & cut those bones out, without cutting the meat.
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7. The chicken should now be boneless.
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8. Carefully lift the leg and breast meat away from the skin leaving the top piece of the breasts connected to the skin.
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9. Cover the chicken with plastic wrap and using a mallet, gently pound the leg and breast meat to an even thickness.
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10. Lift the chicken and sprinkle $\frac{1}{2}$ tsp of Operation BBQ Relief Florida Mojo on the underside of the skin (the side touching the breast), then lay the meat back to the original position.
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11. Sprinkle another $\frac{1}{2}$ tsp of Operation BBQ Relief Florida Mojo over the leg & breast meat.
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12. Spread the chorizo out over the chicken, leaving a $\frac{1}{2}$ " border around the outside. Sprinkle the chopped cilantro over the chorizo.
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13. Roll the dark meat up towards the breast meat forming a roll. (Skin must stay flat on board. Do not roll with the leg meat or you will have chicken skin inside your roll.)
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14. Wrap the chicken roll with the skin. Tie gently with butcher's twine.
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15. Season the outside of the roast with 1 tsp of Operation BBQ Relief Florida Mojo seasoning.
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16. Place in a smoker set to 325°F for approximately 1 hr - 1 $\frac{1}{2}$ hour or until the chicken reaches an internal temperature of 165°F.