

Cash Bixby
Intermediate
Indoor/Outdoor Grilled Main Dish
Carson

GRILLED CHICKEN FAJITAS

Ingredients:

1 pound boneless skinless Chicken Breast
1 teaspoon Garlic Powder
1 teaspoon Onion Powder
1 teaspoon Salt and Pepper
1 Bell Pepper, sliced
1 Onion, sliced
1 Tablespoon Vegetable Oil
3 cups Shredded Cheese
8 Flour Tortillas
½ cup Salsa
½ cup Sour Cream

Directions:

Mix garlic powder, onion powder, salt and pepper. Rub mix on the chicken breast. Measure 1 Tablespoon vegetable oil into a large grill skillet and heat over medium high heat for 1 minute. Cook seasoned chicken for 6 to 8 minutes or to 165 degrees. Turn chicken halfway through cooking. Transfer chicken to a cutting board to rest for 5 minutes. Meanwhile, heat the bell peppers and onion until vegetables are lightly brown about 8 minutes, stirring often. Wrap tortillas in aluminum foil and warm in the oven for about 5 minutes, then divide among plates. Slice the chicken. Top the tortillas with chicken, bell pepper mixture, sour cream, salsa and cheese. Ready to serve.

Callie Vinson
Intermediate
Indoor/Outdoor Grilled Main Dish
Hemphill

PEACHY CHICKEN BASIL SWEWERS

4 boneless, skinless chicken breasts
2 fresh peaches
1 8-ounce package low moisture part-skim Mozzarella cheese
¼ cup Balsamic Vinaigrette Dressing
2 tablespoons torn, fresh basil leaves

Heat grill to medium-high. Grill chicken, 7 minutes on each side or until the internal temperature reaches 165 degrees. Remove and set aside. Clean area. Grill peaches 5 to 7 minutes or until tender, turning after 4 minutes. Cut each half into 3 wedges. Slice chicken into bit size pieces, need 36 pieces for 3 pieces of chicken on each skewer. Thread the ingredients onto small wooden skewers, start with one piece of chicken then one cube of cheese followed by peach wedge. Finish with another piece of chicken, cube of cheese and then another piece of chicken. Make 12 skewers. Place in a shallow dish. Pour dressing over the skewered ingredients. Turn to evenly coat all ingredients with dressing. Let stand at room temperature for 20 minutes. Remove skewers from marinade and plate. Sprinkle skewers with basil.

Cayman Ivins
Intermediate
Indoor/Outdoor Grilled Main Dish
Moore

BURLY PORK WELLINGTON

1 pork loin, about 2 pounds
4 Tablespoons Olive Oil
Pork Rub
2 Tablespoons of butter
2 Cups finely chopped mushrooms
1 Sweet onion, finely chopped
1 spring thyme, chopped
2-3 Tablespoons Dijon Mustard
1 Sheet puff pastry

PREPARATION:

Start your grill on smoke.
Mix the olive oil, pork rub and thyme together and rub on loin.
Smoke the loin for 3-4 hours. Remove from grill and let rest.
Chop and sauté vegetables in the butter.
Bring grill to 425 degrees.
Lay your puff pastry out and place your loin in the center.
Distribute the vegetable mixture over the loin.
Wrap the sides of the puff pastry over the loin and press the edges to seal. Brush the pastry with the egg wash and place directly on the grill.
Grill for about 30-35 minutes.

Megan Huddleston
Intermediate
Indoor/Outdoor Grilled Main Dish
Ochiltree

HOT POPPIN' CHICKEN

Amount of Servings : 4

3 Poppers per serving

Ingredients:

1 lb chicken breasts

12 fresh jalapenos

1/2 cup Cheddar Cheese, grated

4 oz cream cheese, softened

1 tsp garlic powder

2 oz canned chopped green chilies

1 lb bacon

Directions:

Place the chicken breasts in a pot and cover with water. Bring to a boil over the stove, and cook for 15-20 minutes until the internal temperature reaches 165 degrees.

Cook 4 slices of bacon until crunchy. Crumble.

Mix the crumbled bacon, cheese, cream cheese, garlic powder, and green chilies.

Remove chicken from water, allow to cool. Shred.

Split the jalapenos in half lengthwise, clean out the seeds.

Fill each one with the cheese mixture, close jalapenos.

Wrap a slice of bacon around each jalapeno, securing with toothpicks.

Grill cooking: Place on the grill until bacon is crisp.

Indoor cooking: Preheat oven to 475 degrees. Cook for 15 minutes, flipping halfway through.

Maci Hartsell
Intermediate
Indoor/Outdoor Grilled Main Dish
Oldham

FOREMAN GRILL STEAK KABOBS

1.5lbs top sirloin steak, cut into 1 inch chunks

1 yellow pepper

1 green pepper

6-10 cherry tomatoes

1/3 cup olive oil

2 tablespoons soy sauce

2 tablespoons red wine vinegar

2 tablespoons Worcestershire sauce

1 clove finely minced garlic

Kosher salt

Cut up both yellow and green peppers into squares of approximately 1 inch. Cut steak into 1 inch cubes. Set aside. In a shallow baking dish, mix olive oil, soy sauce, vinegar, Worcestershire and garlic. Whisk for a minute so everything is well combined. Take all the kebab ingredients and start loading up the skewers. Start with a piece of steak, then cherry tomato, green pepper, steak, yellow pepper, etc. Place loaded up skewers in dish with marinade. Let it sit covered in the refrigerator overnight if possible. When ready to grill, preheat your George Foreman Grill for at least 5 minutes with the lid closed. Use high setting if you have it. Place kebabs on grill and sprinkle with kosher salt. Close lid. Let grill for about 3 minutes, depending on your grill. Give them a half turn and sprinkle with more kosher salt. Continue to grill another 2-3 minutes. Serve nice and warm right off the grill. Goes great over rice!

Kodi Hicks
Intermediate
Indoor/Outdoor Grilled Main Dish
Potter

CILANTRO LIME CHICKEN

Ingredients:

4-6 chicken breasts
3 Tablespoons fresh cilantro, chopped
4 Tablespoons lime juice
1 lime, sliced
2 Tablespoons olive oil
1/2 teaspoon salt
1/4 teaspoon ground cumin
Pinch of cayenne pepper
1 avocado, cubed
1/2 red onion, chopped
12 cherry tomatoes cut in half

Directions:

Preheat grill. Place chicken into a large zip lock bag. Stir together cilantro, lime juice, olive oil, salt, cumin, and cayenne pepper. Pour into zip lock bag covering the chicken. Toss in lime slices, seal and refrigerate for 5 minutes.

Remove chicken from marinade and place onto grill for 20 minutes. Grill until chicken registers 165° F when checked with an internal temperature probe. Remove from grill. Place into serving dish. Mix together the avocado, onion, tomatoes, and few pieces of cilantro. Garnish the chicken with this mixture and serve.

Jenna Kelley
Intermediate
Indoor/Outdoor Grilled Main Dish
Randall

HAWAIIAN CHICKEN KABOBS

Ingredients:

3 tablespoons soy sauce
3 tablespoons brown sugar
1 tablespoon sesame oil
1/4 teaspoon ground ginger
1/4 teaspoon garlic powder
8 skinless, boneless chicken breast halves - cut into 2 inch pieces
1 (20 ounce) can pineapple chunks, drained
skewers

Directions:

Preheat grill to medium-high heat.

In a shallow glass dish, mix the soy sauce, brown sugar, sesame oil, ginger, and garlic powder. Stir the chicken pieces and pineapple into the marinade until well coated. Cover, and marinate in the refrigerator at least 2 hours.

Lightly oil the grill grate. Thread chicken and pineapple alternately onto skewers.

Grill 15 to 20 minutes turning occasionally, or until chicken juices run clear.

Jonathon Mauck
Intermediate
Indoor/Outdoor Grilled Main Dish
Sherman

CHICKEN SLIDERS

3 chicken breasts
1 lb thin sliced bacon
3 slices of pepper jack cheese
1 box of shake and bake any flavor
1/2 cup of milk
1 pkg of King's Hawaiian Rolls

1. Cut bacon in half and place each piece on George Foreman Indoor Grill. Cook until crispy but still a little chewy.

2. While bacon is cooking, Butterfly the chicken breasts and then cut each half in half to make 12 small pieces of chicken.

3. Take bacon off the Grill and place between two sheets of paper towels to soak up excess grease.

4. In two small shallow separate containers pour milk in one and about 1/2 cup of Shake in the other.

5. Dip each chicken pieces in the milk first coating both sides and then in the Shake and Bake. Make sure each piece is coated liberally.

6. Place the coated chicken pieces on the George Foreman and cook for about 2 minutes. Check to make sure each piece is fully cooked. Some pieces may take a minute or two longer.

7. While chicken is cooking cut rolls in a half forming a bun. If you like condiments, now is the time to put that on the bread.

8. Turn off or Unplug George Foreman Grill

9. Place one cooked chicken patty on each of the bottoms of the rolls. Add a slice of cheese and two half pieces of bacon. If you want to add other veggies you would do that now but I prefer plain and dry.

10. Add the top bun and you are ready to serve or eat.
