

Recipe

BBQ CHICKEN SPUDS

10-12 SERVINGS

SERVINGS

NAME

20 MINS

PREP TIME

4-6 HRS

TOTAL TIME



INGREDIENTS

4 BONELESS SKINLESS CHICKEN BREASTS

2 CUPS OF WATER

4 TBSP LIQUID SMOKE

BARBECUE SAUCE

8-10 POTATOES (WE LOVE YUKON GOLD)

BUTTER

SOUR CREAM

KOSHER SALT

SHREDDED CHEESE

CHOPPED GREEN ONIONS

BACON BITS

CRACKED BLACK PEPPER

JALAPENOS (OPTIONAL)

DIRECTIONS

1. PLACE CHICKEN, WATER, + LIQUID SMOKE IN CROCK POT ON LOW FOR 4-6 HOURS.
2. START YOUR POTATOES AN HOUR BEFORE THE CHICKEN IS DONE COOKING
3. PREHEAT OVEN TO 450
4. WASH POTATOES AND STAB EACH ALL OVER WITH A FORK TO VENT.
5. BAKE POTATOES FOR 30 MINUTES. I USE A COOKIE RACK PLACED ON A COOKIE SHEET.
6. MELT BUTTER AND BRUSH ALL OVER POTATOES AND SPRINKLE WITH KOSHER SALT.
7. FLIP ON THE OPPOSITE SIDE AND BAKE FOR ANOTHER 30 MINUTES.
8. TAKE OUT POTATOES WHEN THEY ARE FORK TENDER AND SET ASIDE.
9. REMOVE CHICKEN FROM CROCK POT AND SHRED.
10. SAVE A 3/4 CUP OF COOKING LIQUID + DISCARD REMAINDER.
11. ADD LIQUID + CHICKEN BACK INTO CROCKPOT
12. ADD DESIRED AMOUNT OF BARBECUE SAUCE AND MIX
13. SLICE OPEN POTATOES AND TOP WITH CHICKEN





D I R E C T I O N S

14. ADD TOPPINGS OF CHOICE AND ENJOY!

NOTE: THIS MEAL IS ONE THAT WE TAKE FOR DINNER AND EAT ON THE TAILGATE.

IT'S MESSY AND NOT TRACTOR FRIENDLY.

IT'S GREAT IF YOU NEED TO FEED A CROWD ON A BUDGET.

FEEL FREE TO SWAP OUT POTATOES LIKE RUSSET INSTEAD OF YUKON, TOPPINGS, ETC.

THIS RECIPE IS ALSO GREAT TO PUT ON HAWAIIAN ROLLS OR HAMBURGER BUNS.



HAYFIELD MEALS

