

Over-Stuffed Grilled Chicken Potato with White Sauce

Chris Lilly, Elizabeth Karmel offer their unique takes on Fourth of July fare

Serves 2-4

This recipe has been a house favorite at Big Bob Gibson Bar-B-Q for two decades. It features our famous White Sauce Chicken served in Decatur, Alabama since 1925. Add in a plate sized over-loaded potato and this is a meal which only the heartiest appetites can tackle.

INGREDIENTS

- 2-4 extra large baked potatoes
- 2 boneless and skinless chicken breasts (8 ounces each)
- Kosher salt
- Coarse ground black pepper
- Oil (olive oil, vegetable oil or lard)
- Butter or margarine
- Sour cream
- Fine shredded cheddar cheese
- Fresh chopped scallions
- Crumbled bacon

DIRECTIONS

Prepare your grill for direct and indirect heat, by building a charcoal fire on one side of the grill, leaving the other side void. Preheat the outdoor grill to 450 degrees.

Wash the potatoes and wrap them with aluminum foil. Place the wrapped potatoes over the void side of the grill, close the grill lid and cook for 1 ½ hours or until the potatoes soften. Remove the potatoes and set aside.

Add more charcoal to the bed of coals producing a hot fire (450-500 degrees). Fill a cast iron skillet with hot charcoal and place it on the grill directly over the heat.

Place the chicken breasts on a cutting board and pound them with a meat mallet or the bottom of an iron skillet until they are ½ inch thick. Brush both sides of the chicken with oil and season generously with salt and pepper. Place the chicken breasts side-by-side directly over the hot charcoal.

Immediately place the iron skillet filled with charcoal on top of the chicken breasts. Grill the chicken for 2 minutes, move the skillet, and remove the chicken from the grill. The internal temperature of the chicken breasts should be 160°F.

Submerge each chicken breast into a bowl of Big Bob Gibson Bar-B-Q White Sauce. Remove from the sauce and cut the breasts into thin strips.

Cut each potato open and add butter, sour cream, cheese, scallions, and bacon bits. Top each potato with the chicken breast strips and drizzle with more white sauce.

Recipes adapted from "Big Bob Gibson's BBQ Book: Recipes and Secrets from a Legendary Barbecue Joint," by Chris Lilly.

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