Bacon Ranch Chicken Skewers

Description

These bacon ranch chicken skewers were intended to star at your next tailgate cookout. They are easy, interesting, and incredibly adaptable.

Summary

Yield: 12
Prep Time: 1 hour
Category: Poultry
Cuisine: American

Ingredients

- 1/3 cup buttermilk
- 1 tsp hot chile paste - such as sambal oelek
- 4 skinless boneless chicken breasts cut into 1 inch cubes
- 24 1 inch pieces vadelia onion
- 12 slice thick cut pepper bacon
- 12 bamboo skewers

Instructions

Whisk together buttermilk and hot chile paste in a large bowl.

Mix in chicken pieces and toss to evenly coat.

Cover the bowl with plastic wrap and marinate in the refrigerator all day or overnight.

Preheat an outdoor grill for medium-high heat and lightly oil the grate.

Remove chicken from the bag and transfer to a plate or baking sheet lined with paper towels.

Pat chicken pieces dry with more paper towels.

Thread a piece of onion about 1 1/2 inches down the skewer.

Thread the end portion of one strip of bacon onto skewer so the rest of the strip is hanging down.

Skewer on a piece of chicken; thread on the next portion of the bacon.

Turn the skewer so that the long end of the bacon is again hanging down.

Repeat this process of skewering and turning until the entire strip of bacon is threaded, using 4 to 5 chicken pieces.

Thread a second piece of onion onto the end of the skewer.

Repeat steps 5 through 7 for all twelve skewers.

Season chicken skewers with salt and pepper as desired.

Cook the skewers on the preheated grill, turning every 3 to 4 minutes, until nicely browned on all sides and the meat is no longer pink in the center, 12 to 16 minutes total per skewer.

Serve with Avacado ranch dressing as a dipping sauce.