



Smoked Chicken Nachos

For use with your Cameron StoveTop Smoker

Serves 6 as an appetizer.

½ whole chicken
¼ cup hickory wood chips
3 tbsp vegetable oil
1 tsp salt

1 cup shredded Monterey jack cheese
1 cup shredded cheddar cheese (sharp)

1 tbsp pickled jalapeno pepper chopped fine (seeds and membrane removed)
3 plum tomatoes diced
¼ cup cilantro chopped
½ red onion chopped fine
1 tsp salt
2 Tablespoons lime juice

½ cup refried beans
¼ cup cilantro
1 tbsp pickled jalapeno (seeds and membrane removed)
¼ cup Monterey jack cheese

½ cup sour cream
1 pickled jalapeno sliced

Place wood chips in StoveTop Smoker. Place chicken on rack (skin side up). Cover with oil and salt. Smoke for 20 minutes per pound. Meanwhile, shred cheeses. Place refried beans, cilantro and pickled jalapeno in food processor. Mix until combined well. Combine pickled jalapenos, red onion, salt, diced tomatoes and lime juice in bowl to make salsa.

When chicken is done, let cool. When cool, shred chicken.

Preheat oven to 400 degrees.

To assemble Nachos. Place a layer of tortilla chips on ovenproof platter. Spread each chip with 1/2 refried bean mixture. Top with ½ shredded chicken and ½ cheeses. Place another layer of tortilla chips on top of chicken and cheese. Top each chip with remaining refried beans, smoked chicken and cheese. Cook for 15 minutes or until cheese is melted. Top nachos with salsa, sliced jalapenos and sour cream. Or Alternatively you can layer the ingredients as listed above skipping the tortilla chips. Place in oven for 15 minutes until cheese melted. Top with salsa, diced tomatoes, jalapenos and sour cream. Serve by dipping tortilla chips into dip mixture.