

# Grilling Expert Shares Number One Tip For Tailgating Success

(NAPSA)—With tailgating season in full swing, acclaimed grilling expert and New York Times best-selling cookbook author Jamie Purviance says game day grilling should be low stress, yet full of flavor. His Chicken Nachos with Chipotle Cream Sauce are ideal for a tailgate party as you can smoke the chicken the day before, leaving more time to relax and celebrate with friends.

“Preparation is key for a successful parking lot party,” says Purviance, author of “Weber’s New American Barbecue.” “The majority of steps for this Chicken Nachos recipe involve smoking the chicken—which can be done in advance. When the grill is fired up on game day, you’re less than 10 minutes away from delicious smoky, cheesy nachos.”

## Smoked Chicken Nachos With Chipotle Cream And Avocado

*Serves: 6 | Prep Time: 20 Minutes*

*| Grilling Time: 32 To 39 Minutes*

*| Special Equipment: 2 Large Handfuls Mesquite Or Hickory Wood Chips, Large Grill-Proof Pan Or Disposable Foil Pan*

### Chipotle Cream

1 cup sour cream

1 canned chipotle chile pepper in adobo sauce, minced

1 tablespoon fresh lime juice

¼ teaspoon kosher salt

### Rub

2 teaspoons kosher salt

1 teaspoon freshly ground black pepper

1 teaspoon ground cumin

1 teaspoon paprika

½ teaspoon ground cayenne pepper

4 chicken breast halves (with bone and skin), each about 8 ounces

12 ounces corn tortilla chips

14 ounces Monterey Jack cheese, coarsely grated

4 scallions, cut into thin slices

2 tablespoons finely chopped jalapeño chile peppers

1 large Hass avocado, cut into ½-inch cubes

Juice of ½ lime

¼ cup roughly chopped fresh cilantro leaves

Store-bought salsa (optional)

This is a fun way to use up left-over barbecued chicken or turkey. Who doesn’t love some cheesy, meaty nachos with smoky sour cream and fresh avocado? It’s worth smoking some spice-rubbed chicken breasts just for this recipe. Using bone-in rather than boneless chicken breasts requires a longer cooking time, but there’s a dividend: the meat has more time to absorb the flavorful smoke.

**1. Soak the wood chips in water for at least 30 minutes.**



**Purviance infuses ethnic flair into traditional barbecue with fresh, modern flavors.**

**2. Whisk the chipotle cream ingredients, including any juices remaining from mincing the chipotle chile. Refrigerate until ready to use.**

**3. Prepare the grill for indirect cooking over medium heat (350° to 450° F).**

**4. Mix the rub ingredients. Season the chicken breasts all over and between the skin and meat with the rub.**

**5. Drain and add the wood chips to the charcoal or to the smoker box of a gas grill, following manufacturer’s instructions, and close the lid. When smoke appears, grill the chicken, skin side down first, over indirect medium heat, with the lid closed, until the juices run clear and the meat is no longer pink at the bone, 25 to 30 minutes, turning once when the skin releases easily from the cooking grates. Remove the chicken from the grill and, when cool enough to handle, shred into pieces, discarding the skin and bones.**

**6. Increase the temperature of the grill to high heat (450° to 500° F).**

**7. Spread half of the tortilla chips into a large grill-proof pan. Distribute half each of the cheese, scallions, jalapeño, and chicken over the chips. Repeat with another layer.**

**8. Place the pan with the nachos over indirect high heat, close the lid, and cook until the cheese is melted and the chips are tinged golden brown, 7 to 9 minutes. Wearing insulated barbecue mitts or gloves, carefully transfer the pan to a heat-proof surface. Top the nachos with the avocado and then drizzle with the chipotle cream and lime juice. Garnish with the cilantro. Serve hot with salsa, if desired.**

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