



## RECIPE

# Jalapeño & Chicken Stuffed Baked Potatoes

These smoked, stuffed baked potatoes bring together the smoky richness of BBQ chicken, the heat of jalapeños, and the creamy texture of melted cheese—all finished with a crispy, flavorful skin. Perfect as a main dish or a hearty side, these potatoes are cooked low and slow on the smoker to infuse deep, savory flavors.

### Equipment Setup & Use

- Smoker or BBQ with hood: Set up for indirect heat at 107°C (225°F) using hickory or cherry wood chunks.
- Meat thermometer: Ensures chicken reaches a safe internal temp of 74°C (165°F).
- Cast iron skillet (optional): Can be used to mix and warm filling before stuffing potatoes.
- Aluminum foil: Helps retain moisture if needed.

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## Shopping List (Serves 4)

### Main Ingredients:

- 4 large russet potatoes
- 2 boneless, skinless chicken breasts
- 2 fresh jalapeños, finely diced
- 1 cup shredded cheddar cheese
- 1/2 cup cream cheese, softened
- 1/4 cup sour cream
- 2 tbsp butter, melted
- 2 tsp smoked paprika
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp salt
- 1/2 tsp black pepper
- 1/2 tsp cayenne pepper (optional)
- 1/2 cup BBQ sauce
- 2 tbsp chopped fresh chives

### For the BBQ Rub:

- 1 tbsp brown sugar
- 1 tbsp smoked paprika
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp salt
- 1/2 tsp black pepper
- 1/2 tsp chili powder

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## Cooking Instructions

### Step 1: Prep & Smoke the Potatoes (2hrs 15mins)

Prep Time: 5mins

- Wash, dry, and pierce potatoes with a fork.
- Rub with melted butter and sprinkle with salt.
- Smoking Time: 2 hours at 107°C (225°F) or until fork-tender.
- Remove and cool for 10-15 minutes.

### Step 2: Smoke the Chicken (1hr 30mins)

Prep Time: 5mins

- Season chicken with BBQ rub.
- Smoking Time: 1hr 15mins at 107°C (225°F) or until internal temp reaches 71°C (160°F).
- Last 10mins: Brush with BBQ sauce.
- Remove, rest for 5mins, then shred.

### Step 3: Make the Stuffing Mixture (10mins)

- Slice smoked potatoes in half lengthwise.
- Scoop out most of the flesh into a bowl.
- Mix with shredded chicken, cream cheese, sour cream, cheddar cheese, jalapeños, and seasonings.

### Step 4: Stuff & Final Smoke (30mins. at 135°C (275°F))

- Fill potato shells with mixture.
- Return to smoker at 135°C (275°F) for 20-30mins. until heated through.
- Last 5mins: Add extra cheese and let it melt.

### Step 5: Serve & Enjoy (5mins Resting)

- Remove from smoker and rest for 5mins.
- Garnish with chives and extra BBQ sauce.
- Serve hot and enjoy!





## 2SG Pitmaster Pro Tips

- Smoke the chicken for extra depth: Low and slow smoking at 107°C (225°F) adds rich BBQ flavor.
- Choose the right wood: Use hickory or cherry wood for a balanced smoky taste.
- Crispy potato skin hack: Rub the potatoes with butter and seasoning before baking for a crispy finish.
- Resting matters: Let the stuffed potatoes rest for 5 minutes after baking to allow flavors to meld.

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*Nice, you've nailed another 2SG masterpiece! Now sit back, enjoy the feast, and remember, great BBQ is all about good times and amazing food, so keep on **Smokin' Grillin' & Chillin'**. For more tasty recipes like this one, head over to our website [www.2smokinguns.com](http://www.2smokinguns.com)*

*Pete & Al*