



Snow's Demonstration Menu

10 Jun 06

Southwestern Chicken Quesadillas  
Grilled Peaches with Balsamic Reduction  
Cackalacky® Chicken Lollipops

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Southwestern Chicken Quesadillas

3 boneless, skinless chicken breasts (about 2 pounds)  
2/3 cup chopped fresh cilantro, divided  
3 jalapeño chiles, seeded and diced (about 1/2 cup), divided  
2 tablespoons fresh lime juice  
1/2 teaspoon ground cumin  
1/2 teaspoon coarse kosher salt  
1/2 teaspoon freshly ground black pepper  
1/4 cup olive oil  
1/4 cup Southwest Seasoning (recipe follows)  
1/2 cup sour cream  
1/2 cup Monterey Jack cheese  
1/2 cup sharp cheddar cheese  
4 slices red onion  
8 burrito-size tortillas  
Sour cream  
Guacamole, if desired

Combine 2 tablespoons of the cilantro, 3 tablespoons of the jalapeño, lime juice, cumin, salt and pepper in a blender. With the blender's motor running, slowly add the olive oil forming an emulsion. Blend until smooth. Gently pound the chicken to an even thickness and place chicken in a resealable food-grade bag. Pour marinade over chicken, seal and refrigerate for 1 to 4 hours. Remove the chicken from the marinade; discard marinade.

Season both sides of the chicken breasts with Southwest Seasoning.

Prepare the grill for medium-high direct cooking and grill the chicken for 5 to 7 minutes per side, or to an internal temperature of 165 degrees F. Slice the chicken into 1/4-inch slices. Put out 4 tortillas and spread sour cream on one side of each tortilla. Place 1/4 of the chicken, cheeses and onion on each tortilla. Sprinkle about 1 tablespoon of the diced jalapeno and about a tablespoon of the chopped cilantro on top; cover with the second tortilla, sour cream side down.



Place the assembled quesadillas on an indirect grill, close cover, and heat for 4 to 6 minutes or until cheese is melted. Allow the quesadillas to rest for a few minutes and then cut into quarters. Serve with sour cream and guacamole.

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### Southwest Seasoning

*A spicy mix of Mexican and American spices and herbs, not too hot but rich in flavor that's great for broiled or grilled chicken, fish and chops. Sprinkle the meat with lime juice then rub on Southwest Seasoning, 1 to 2 teaspoons per pound.*

2 tablespoons ground chipotle chile powder  
2 tablespoons hot Hungarian paprika  
1 tablespoon granulated garlic powder  
1 tablespoon ground coriander  
1 tablespoon coarse kosher salt  
1 tablespoon dried oregano  
2 teaspoons ground cumin  
1 teaspoon coarsely ground black pepper  
1 teaspoon ground cayenne  
1 teaspoon crushed red pepper flakes

Combine the ingredients in a mixing bowl and whisk to incorporate. Store in an airtight container for up to 1 month.

Yields about 3/4 cup

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## Grilled Peaches with Balsamic Reduction

These grilled peaches make an elegant dessert when served with a premium vanilla ice cream accompanied by sprigs of fresh mint.

4 large ripe peaches, halved and pitted  
3 tablespoons granulated sugar  
3/4 cup balsamic vinegar  
1 teaspoon freshly ground black pepper

In a medium saucepan over medium heat, combine the sugar, vinegar and pepper. Simmer until reduced by one-half, about 15 minutes. Remove from heat and reserve.

Prepare grill for medium-high direct cooking and lightly oil the cooking grate.

Place peaches on the grill, cut side down. Cook for about 3 minutes and rotate 90 degrees. Cook another 2 minutes and turn over. Brush cut side of the peaches with the balsamic glaze and cook another 2 to 3 minutes or until the peaches begin to caramelize.

Transfer peaches to serving dishes and drizzle with remaining glaze. If desired, spoon a scoop of vanilla ice cream into each peach half. Garnish with mint leaves and serve.

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## Cackalacky® Chicken Lollipops

*Cackalacky® Spiced Chicken Lollipops are “French-cut” chicken wing drumettes wrapped in bacon and grilled, roasted or smoked to perfection on the Cackalacky Drummy Device™ grilling unit. They make a perfect party starter – or even a great meal! Cackalacky products are available on-line at [www.Cackalacky.com](http://www.Cackalacky.com). Did you know that in “Buffalo wing lingo” a “single” order is 10 wings, a “double” is 20 and a “triple” is 30?*

24 chicken wings  
2 pounds hickory-smoked bacon  
Cajun Spice (recipe follows)  
Drumstick Drizzle (recipe follows)  
Cackalacky® Spice Sauce

Separate the chicken wings into three sections. Reserve the wing tips for stock and reserve the “flats” or mid-section for future use. French the drumettes by cutting the skin and tendons around the base of the drumettes with a sharp paring knife. Push the chicken meat down the bone forming it into a ball. Season the drumettes with Cajun Spice; wrap the chicken with a strip of bacon and secure the bacon with a wooden toothpick.

Place the chicken lollipops in the openings of the Drummy Device or on a racked sheet pan.

Prepare the grill for medium-high indirect cooking. Place the Drummy Device on the cooler side of the cooking grate. Close the lid and slow-roast the chicken at 250 degrees F. for about 2 hours or until the chicken reaches an internal temperature of 180 degrees F.

When bacon is crisp and the juices “run clear” from the chicken, the lollipops are almost done. Smother the lollipops with Drumstick Drizzle or Cackalacky® Spice Sauce and finish cooking for another 15 minutes – allowing the sauce to caramelize.

### \*Oven Cooking Method

Place the top oven rack in the middle position and place a large drip pan on the bottom rack. Pre-heat the oven to 250 degrees F. and cook the chicken lollipops for about 2 hours. When the chicken reaches an internal temperature of 180 degrees F. and the bacon is crisp, glaze the lollipops with sauce and cook another 15 minutes until the sauce begins to caramelize.

(The wings could also be cooked at 350 degrees F. for about 45 minutes and then sauced and baked for another 10 to 15 minutes.)



## Drumstick Drizzle

*Since my good friend Page Skelton of the Cackalacky Condiment Co. decided to stop producing his great “Drumstick Drizzle” sauce, it was time to create a clone. Although this version is not quite as good as Page’s delectable sauce, it is an excellent glaze and dipping sauce for roasted, smoked or grilled chicken. If Cackalacky® Spiced Ketchup is not available in your area (and you’re too lazy to order it from Cackalacky.com) combine 5 cups of good-quality ketchup (such as Hunt’s or Heinz Organic) with 1 cup of Cackalacky® Spice Sauce and you’ll get a close approximation. If you don’t have Cackalacky Spice Sauce, you’re on your own but I would suggest Tiger Sauce (TigerSauce.com) or Bellycheer Jalapeño Sauce from PorkysGourmet.com along with ketchup. The ground chipotle (smoked jalapeño) adds a nice smoky flavor and some heat to the sauce. This sauce should be used in the last 10 minutes or so of grilling so it doesn’t burn or use it as a table and dipping sauce.*

2 tablespoons olive oil  
1 medium yellow onion, diced (about 1 cup)  
3 cloves garlic, chopped (about 1 tablespoon)  
1 1/2 teaspoons dried thyme  
1 teaspoon ground chipotle chile powder  
6 cups (1 1/2 quarts) Cackalacky® Spiced Ketchup  
1/2 cup light brown sugar, packed  
1/2 cup dark molasses  
1/4 cup red wine vinegar  
2 tablespoons Colman’s® dry mustard  
2 teaspoons ground cumin  
2 teaspoons smoked paprika  
2 teaspoons freshly ground black pepper  
1 teaspoon coarse kosher salt

Heat the oil in a medium stockpot over medium heat. Add the onion and cook until translucent, about 5 minutes. Add the garlic, thyme and chipotle. Stir and cook until the garlic is fragrant, another 2 to 3 minutes.

Add the remaining ingredients and stir well to combine. Reduce the heat to low, partially cover and simmer for about 20 minutes, whisking occasionally. Remove from the heat and allow the sauce to cool. When cooled, transfer the sauce in batches to a blender and purée until smooth.

Yields about 6 cups

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## Cajun Spice

*This seasoning blend will keep stored in an airtight container about one month. It may also be used to season baked potatoes, vegetables, and a variety of meats.*

- 1/3 cup sweet paprika
- 1/4 cup coarse kosher salt
- 1/4 cup granulated garlic
- 2 tablespoons dried oregano
- 2 tablespoons dried thyme
- 2 tablespoons onion powder
- 2 tablespoons cracked black pepper
- 2 tablespoons ground cayenne pepper
- 2 tablespoons dried parsley

Combine ingredients in a medium mixing bowl.

Yields 1 1/2 cups

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**Cooking & Presentation**



**Frenched Drumettes Ready For Seasoning**



**Assembled Drumettes**

From The Kitchen Of Michael H. Stines, Ph.B.  
[www.CapeCodBBQ.com](http://www.CapeCodBBQ.com)



**Cooked Drumettes Ready To Be Sauced**



**Grilled Peaches Ready For Plating**

From The Kitchen Of Michael H. Stines, Ph.B.  
[www.CapeCodBBQ.com](http://www.CapeCodBBQ.com)



**Southwestern Chicken Breasts Ready For Slicing**



**Assembled Quesadilla**

From The Kitchen Of Michael H. Stines, Ph.B.  
[www.CapeCodBBQ.com](http://www.CapeCodBBQ.com)



**Plated Quesadilla**

From The Kitchen Of Michael H. Stines, Ph.B.  
[www.CapeCodBBQ.com](http://www.CapeCodBBQ.com)