

Gluten Free Smoked Cheesy Chicken Bacon Bites

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Ingredients:

1 Chicken Breast (corn fed all the way here)
Streaky Bacon (half a rasher per chicken cube)
130g Gouda
Chilli Pepper (one pinch per bite)
Sugar (one pinch per bite)
Maple Syrup (optional)
Fresh Lime Juice (a squeeze per bite)
Pecan Wood Chips
Bourbon Soaked Oak Wood Chips

Directions:

- If using wooden skewers, put them in water so soak for a few minutes
- Cut the chicken into 1" cubes
- Cut the bacon rashers in half
- Remove skewers from that water and pat dry with kitchen towel
- Wrap the bacon around the chicken so the edges overlap and thread it onto the skewer at that point
- Repeat until all the chicken is covered with bacon and the bites are on the skewers
- Sprinkle each bite with a pinch of chilli powder and sugar
- Cut the gouda and leave the piece whole
- Make a tray with tin foil and put the gouda into the tray
- Smoke for 15-20 minutes
- Slice the gouda in half and lay across the bites
- Squeeze the lime onto the bites and serve