



A HAPPY CAMPER

BBQ Dutch Oven Chicken & Potatoes Recipe

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Ingredients

- 3-4 large chicken breasts
- 1 package of bacon
- 5 small potatoes sliced into 1/4 - 1/2 inch slices
- 1 red onion chopped
- 1 lb butter optional
- 1 bottle of your favorite BBQ sauce
- 26 coals

Instructions

1. Warm your 12" regular Dutch Oven. Put bacon in Dutch Oven.
2. Cook bacon until cooked. Drain most of the excess grease (you want to keep probably 1/4 cup in the dutch oven) or if you are me just keep it all!!
3. Add onions, potatoes, chicken breasts, onion, butter, and BBQ sauce into the Dutch Oven. Stir up good!!
4. Cover with lid and make sure there are 14 coals underneath the Dutch Oven and 12 on top.
5. Cook about 35-50 minutes, or until the chicken is done.