

Cheesy Chicken and Bacon Cobb Loaf Dip



Ingredients

1 whole chicken	1 cup cheddar cheese, grated
1 tbsp olive oil	1/2 cup mozzarella cheese, grated
1/2 cup chicken rub	1 tsp ground cumin
150g middle bacon rashers, rind removed	1 tsp each salt and freshly ground black pepper
1 small brown onion, finely diced	1 large cobb loaf
250g cream cheese, softened	1 large baguette
300g sour cream	Fresh parsley to garnish

Directions

Step 1 – Coat the chicken evenly with the olive oil and then apply the rub (we recommend Hardcore Carnivore Red) all over the chicken. Cover the chicken and set aside at room temperature for 30 minutes.

Step 2 – Preheat the BBQ to medium heat (180° to 200°C) with two zone heat. If you are using a charcoal grill, keep at least half of the charcoal grate clear of briquettes or charcoal as a zone of indirect heat. If you are using a gas BBQ, light a burner on one side of the BBQ only. If you are using a Weber Q, set up the BBQ for indirect cooking with a trivet and convection tray.

Step 3 – Place the chicken onto the grill or trivet and roast for around 1 hour, or until the internal temperature of the chicken, tested in the breast without touching the bone, reaches at least 72°C. Once cooked, remove the chicken from the BBQ, cover with foil and set aside to rest.

Step 4 – While the chicken is resting, cook the bacon on the BBQ using a hotplate or oven-proof frying pan. Once cooked, remove the bacon and set aside. Using the same hotplate or frying pan, cook the diced onion until translucent and set aside.

Step 5 – Cut the top off the cobb loaf and carefully remove most of the bread from within. Tear the bread from the cobb, plus the cobb lid and the additional baguette into bite size pieces. Arrange the cobb and bread pieces on a baking tray. Set aside.

Step 6 – In a large mixing bowl, combine the cream cheese, sour cream, most of the cheddar and mozzarella cheeses, cumin, salt and pepper until well combined. Stir through the bacon, onion, plus



around half of the BBQ chicken, finely shredded, until well combined. Reserve the remaining chicken for another use.

Step 7 – Spoon the cheese and chicken mixture into the cobb shell, top with the remaining cheddar and mozzarella cheeses and bake on the tray in the BBQ for around 15 minutes, or until the cheeses on top are melted and the bread pieces are golden. Garnish with the parsley and serve immediately.

BBQSPLUS

