



### Chicken D' Luce

- 2 boneless chicken breast
- 1 avocado
- 2 oz Blue cheese
- 1 cup BBQ sauce

With a knife create a pocket in the breast starting on the thick end. Peel and combine the avocado and cheese in a bowl until blended. Place mixture in a plastic bag, cut off corner to create pastry bag. Pipe mixture into chicken to fill. Wrap tightly in plastic and let rest 30 min. Heat grill and cook on both sides for 3 min each. Brush with sauce. Finish in oven for 15 min at 350 degrees.

- Sauce: 1 cup ketchup  
¼ cup cider vinegar  
½ tsp liquid smoke  
½ tbl Chorizo seasoning

Blend together.

### CHORIZO:

- 4 tbl Chili Powder
- 2 tbl Cumin
- 1 tbl Garlic Powder
- 1 tbl Onion Powder
- 1 tbl Paprika
- ½ tbl Powder Oregano
- ½ tbl Cayenne
- ½ tbl Salt
- ½ tbl Cinnamon