

**Submitted by Buddy Lique**  
At Guntersville 2008

**Barbecue Chicken Hash**

10" Dutch Oven

7 Bottom

14 Top

6 Boneless skinless chicken breasts

3 tbsp garlic

Italian Seasoning

Salt and Pepper

1 Chopped Onion

1 tbsp EVOO(ExtraVirginOliveOil)

Onion Powder

BBQ Sauce of your choice

Place chicken breast halves in a mixing bowl and cover with the dry ingredients mixing well to ensure complete coverage. Place in fridge for 4-5 hrs. Cover the bottom of a 10" DO with Olive Oil, 3 tbsp garlic, and chopped onion. Stir well. Make a level bed in the bottom of the oven and place chicken in a flat layer (2 layers if needed). Cook for about 1 hr. Drain most of the juice retaining the onions and garlic. Add BBQ sauce. Chop chicken with a wooden spoon to desired size "hash" suitable for sandwiches.

**Bacon Hash Brown Bake**

10" Dutch Oven

9 Bottom

14 Top

In a 10" DO cook 12 bacon strips and slice into ½ inch chunks. Drain most of the fat. To the bacon add a cup chopped onions and sauté for a couple of minutes. Then add 4 cups thawed shredded hash brown potatoes, ½ cup of milk, ½ tsp salt, ¼ tsp pepper and ¼ tsp garlic powder. Stir just enough to mix all the ingredients. Sprinkle paprika on the top of the potatoes. Cover and bake for 35-45 minutes