



## Backstop BBQ Chicken Skillet Dip

(Serves a crowd)

From [Tailgating Done Right Cookbook: 150 Recipes for a Winning Game Day](#)  
(Fox Chapel Publishing 2019)

**Preheat** the grill on medium-low heat. Cut 2 (8 oz.) blocks of cream cheese in half horizontally and set the pieces side by side in a greased 12" cast iron skillet.

**Dump** 1 (15 oz.) can each corn and black beans (drained and rinsed) and 2 sliced green onions on the cream cheese. Mix 1 cup sour cream, ½ cup BBQ sauce, 1 teaspoon garlic powder, 6 oz. grilled chicken breast (or use a 6 oz. pkg. of grilled chicken, like Carving Board brand), and ½ cup each shredded Pepper Jack and cheddar cheeses; dump over the veggies in the pan and top with a little more cheese.

**Set** the skillet on the grill, close the lid, and heat 10 to 15 minutes or until the cheese melts and everything is warm. Toss on some chopped red onion and diced avocado and add a drizzle of BBQ sauce.

**Serve** warm with tortilla chips.