

## **D.G. BBQ Chicken (Darn Good)**

Courtesy of Carole's Creations

Prep Time: 10 minutes

Cooking Time: 35-45 minutes

Serves: 2 pieces per person

**CChints:** Purchase chicken on the bone for this recipe. The bone will keep the meat moist. Buy enough chicken for each person to have 2-3 pieces each. Any leftovers are really good and should be eaten in 2-3 days.



1 package of chicken legs  
1 package of chicken thighs  
Salt and pepper to taste  
8 ounce bottle Honey BBQ sauce

Heat grill to medium.

Rinse chicken and cut off any excess fat. Too much fat can cause flare ups on the grill. Put the chicken on a platter and locate your grill tongs. Sprinkle with salt and pepper. Wash all the surfaces that came in contact with the raw chicken.

Pour half of the BBQ sauce into a coffee cup or bowl and locate your pastry brush.

Use tongs to add the chicken to the hot grill. Cook for a total of 20 minutes, turning every 5 minutes. When the chicken is nicely browned apply the BBQ sauce with a pastry brush. Reduce the heat to low and cook about 7-9 minutes. If you need more sauce, add a little bit at a time to the cup. The sauce you don't use, that is still in the bottle can be kept in the refrigerator with the cap on for months until needed again. But the sauce that is poured into the coffee cup should be thrown away when you are finished grilling because it has come in contact with the chicken.

Turn the chicken over and apply more sauce and cook for 5 -7 minutes or until the sauce has turned dark brown but not burnt.

Remove chicken to a serving platter and enjoy.