

## BBQ Chicken Leg Quarters

Chicken – 4 leg quarters

### Dry Rub

Seasoning Salt – 1 Tbsp

Smoke Paprika – 1 tsp

Kosher Salt – ½ tsp

Onion Powder – ¼ tsp

Garlic Powder – ¼ tsp

Cumin – ¼ tsp

Black Pepper – ¼ tsp

### Basting Sauce

Apple Cider Vinegar – ½ cup

Olive Oil – 1 Tbsp

Kosher Salt – ½ tsp

Lime – juice

Liquid Smoke – ½ tsp

Barbecue Sauce – 1 cup



1. Combine dry rub ingredients in small bowl. Mix well.
2. Rub the spices over the chicken and under the skin. Bring chicken to room temperature (about 2 hours)
3. Preheat grill to 500 degrees
4. Combine basting sauce in medium bowl. Mix well.
5. Place the chicken in the middle of the grill. Turn off the middle burner and lower the heat to 350 degrees. Baste the chicken on the top, then close the grill lid and cook 10- 12 minutes.
6. Turn chicken over and baste. Repeat this step again 2 more times, about every 10-12 minutes (total cooking time around 45 minutes).

Contributed by Rick F.

7. Once the internal temperature of the chicken is 155 – 165 degrees, baste both side of chicken, close lid and allow to cook another 5-8 minutes or until the internal temperature reaches 165 -170 degrees.
8. Remove chicken from grill and rest for at least 5 minutes before serving. More barbecue sauce can be added before serving.