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Barbecued Dry-Rubbed Chicken

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Serves 4 to 6

Apply the second coating of spice with a light hand or it won't melt into a glaze.

INGREDIENTS

- **3** tablespoons dark brown sugar
- **2** teaspoons chili powder
- **2** teaspoons paprika
- **1 ½** teaspoons pepper
- **1** teaspoon dry mustard
- **1** teaspoon onion powder
- **1** teaspoon salt
- **¼** teaspoon cayenne pepper
- **3** pounds bone-in, skin-on chicken pieces, breasts halved crosswise, leg quarters separated into thighs and drumsticks

INSTRUCTIONS

1. RUB CHICKEN Combine brown sugar, chili powder, paprika, pepper, dry mustard, onion powder, salt, and cayenne in small bowl. Transfer half of dry rub to shallow dish; reserve. Pat chicken dry with paper towels and coat over and under skin with remaining rub. Transfer to plate and refrigerate, covered, 30 minutes or up to 1 hour.

2. GRILL CHICKEN Heat all burners on high, covered, for 15 minutes. Turn all burners to medium-low. (For charcoal grill, open bottom vent on grill. Light about 50 coals; when they are covered with fine gray ash, spread evenly over bottom of grill. Set cooking grate in place and heat covered, with lid vent open completely, for 5 minutes.) Scrape and oil cooking grate. Arrange chicken skin side down and grill until skin is well browned and crisp, 15 to 20 minutes.

3. DREDGE Lightly coat skin side of chicken with reserved rub and return to grill, skin side up. Continue to grill, covered, until rub has melted into glaze and white meat registers 160 degrees and dark meat 175 degrees, 15 to 20 minutes. Transfer chicken to platter, tent with foil, and let rest 5 minutes. Serve.