

Friday, July 4, 2008

Triple Play Barbecued Chicken

Prep time: 30 minutes

Grilling time: 45 minutes

Sauce

2 tablespoons extra virgin olive oil
1/2 cup finely chopped yellow onion
2 teaspoons minced garlic
1 cup tomato ketchup
1/2 cup lemon-lime carbonated beverage (not diet)
1/4 cup fresh lemon juice
1/4 cup packed light brown sugar
2 tablespoons whole grain mustard

Rub

2 teaspoons smoked paprika
2 teaspoons kosher salt
Finely grated zest of 1 lemon
1/2 teaspoon granulated garlic
1/2 teaspoon freshly ground black pepper

4 whole chicken legs, about 10 ounces each, cut into thighs and drumsticks

2 large handfuls hickory wood chips, soaked in water for at least 30 minutes

1. In a heavy-bottomed, medium saucepan over medium heat, cook the oil, onion, and garlic until golden, about 10 minutes, stirring often. Add the rest of the sauce ingredients and stir to combine. Bring the sauce to a simmer, reduce the heat to low, and cook until slightly thickened, 10 to 15 minutes, stirring often.

2. In a small bowl combine the rub ingredients. Sprinkle the rub evenly all over the chicken pieces. Set aside at room temperature for 20 to 30 minutes before grilling.

3. Brush the cooking grate clean. Grill the chicken pieces, skin side down first, over **direct medium heat** (350

Grilling Tip:

The way to know that your chicken is done is to cut into the meat. So take one piece off the grill and cut down along the bone. Look at the color of the meat

