

Bar-B-Que Chicken

Burt Kemp

2 – chickens cut into 16 pieces
Olive oil for prepping the chicken pieces
Burt's Bayou Blends Chicken Rub
Burt's Bayou Blends Cajun Seasoning
BBQ Sauce

(Can be your own or store bought, later we will post ours)



Burt Kemp - Chef

Rub your chicken with a light coat of Olive Oil. What we like to do is put the chicken in a Ziplock bag. Pour in some olive oil and shake until coated. Then we add Burt's Chicken Seasoning, and depending on if you want it to be a little spicy, we add some Burt's Cajun Seasoning and shake it up until it's all coated. Remember this is chicken so be careful how much seasoning you add.

Preheat an outdoor grill for medium heat and lightly oil the grate. Remove chicken from the container. We have recently gotten some Drip EZ containers, and they work great instead of the Ziplock bags.

Cook chicken on the preheated grill until brown, 3 to 5 minutes, turning once halfway through. Turn off one of the burners and move chicken over indirect heat. Maintain the temperature at 300 to 350 degrees F.

Cook chicken for 20 minutes, turning halfway through. Baste with sauce, then continue to cook, basting every 10 minutes, until chicken is no longer pink at the bone and the juices run clear, 20 to 25 more minutes. An instant-read thermometer inserted near the bone should read at least 165 degrees F. Depending on how long before we serve, then we might remove the chicken around 16 degrees, it continues to cook while it is resting. It also lets the juices start to circulate and keep the chicken moist.

Makes: 16 pieces

Serves: 8 people