

Smoky Dry-Rubbed Chicken Thighs

INGREDIENTS

- 2 pounds chicken thighs
- 1 cup Italian dressing
- 1 tsp baking powder
- 2 Tbsp Head Country Championship Seasoning
- 1 Tbsp chopped parsley

INSTRUCTIONS

1. First, remove the skin and debone the chicken thighs.
2. Combine Italian dressing and baking powder and marinate chicken.
3. Remove chicken from marinade and apply dry rub.
4. Place chicken on indirect heat on a charcoal grill and cook for approx. 25-30 minutes.
5. Sear chicken on a high heat section of the grill for approx. 2 minutes on each side.
6. Place chicken back on indirect heat and cook until the chicken reaches a minimum internal temperature of 165 degrees Fahrenheit. Then season with chopped parsley.



FOOD SAFETY

- Raw meat should be kept at or below 40 degrees Fahrenheit & leftover chicken should be promptly refrigerated to prevent bacteria that causes foodborne illness.
- Always cook chicken to an internal temperature of 165 degrees Fahrenheit to destroy Salmonella & Campylobacter bacteria.
- Wash hands & never use the same plate or utensils for the raw & cooked protein to avoid cross contamination.
- Wear a hair net or hat & gloves to prevent contaminating the food.



FIRE SAFETY

- Never leave a hot grill unattended.
- Do not use water on a grease fire, instead, use baking soda or coarse salt to smother a grease fire.
- Always have a fire extinguisher & first aid kit available when grilling.
- Loose clothing & open toed shoes should not be worn when grilling.
- If your clothes catch fire, remember to STOP, DROP & ROLL!

