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

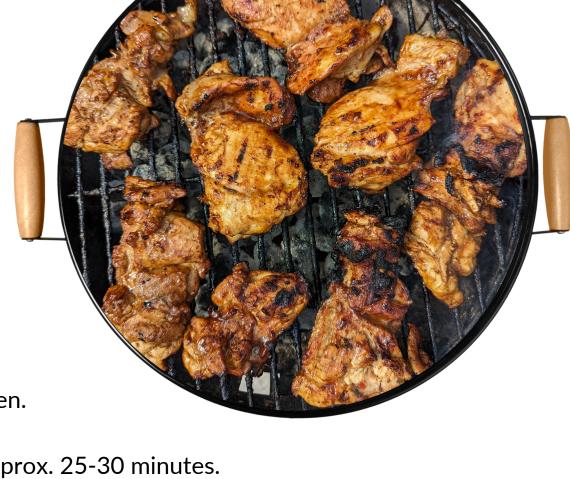


- 1. First, remove the skin and debone the chicken thighs.
- 2. Combine Italian dressing and baking powder and marinate chicken.
- 3. Remove chicken from marinade and apply dry rub.
- 4. Place chicken on indirect heat on a charcoal grill and cook for approx. 25-30 minutes.
- 5. Sear chicken on a high 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.



- Always cook chicken to an internal temperature of 165 degrees Fahrenheit to destroy Salmonella & Campylbacter 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.







- 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!

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