



Fredericksburg Farms

Country Goodness, Gourmet Taste

www.fredericksburgfarms.com 830-997-0960

Barbecued Chicken Leg Quarters

When you're on a tight budget, but you want to invite the friends and family to the house for a barbecue, think chicken leg quarters. They're really inexpensive and pound-for-pound pack a whollop of flavor. Can't go wrong when you fire up the smoker, season up a bunch of leg quarters and cook 'em nice and slow just till they're done. Add a little homemade coleslaw, some baked beans, deviled eggs, and some brownies, and you've got yourself one delicious, but really well-priced barbecue.

To Serve 8 to 10.

15 chicken leg quarter portions

1 package **Fredericksburg Farms Chuckwagon Steak Seasoning**

Olive oil

Fredericksburg Farms Texas Hot Firepit Barbecue Sauce

Build a hardwood charcoal fire in the smoker or barbecue pit and let it cook down to the point where the coals are glowing red and covered with a layer of white ash. Should be a good bit smoke built up too. Pat the leg quarters dry with absorbent paper towels. Combine the **Chuckwagon Steak Seasoning** with just enough olive oil to make a spreadable paste. Slather the seasoning paste all over the leg quarters. Smoke the quarters until done, but still nice and juicy, about an hour to an hour and half. Fifteen minutes before the chicken is done, move it to the fringes of the fire and baste all over with the **Texas Hot Firepit Barbecue Sauce**. Continue to cook for an additional 15 minute, basting two more times with the sauce and turning each time. Baste sparingly so the sauce doesn't drip into the fire and cause flare-ups. Heat additional sauce and pass with the chicken at the table.