

## Chicken Pieces

I love chicken, I really do. It's pretty much one of my favourite meats. It's also really easy to cook, inexpensive and goes quite a long way. I've not had a BBQ in years where I haven't had chicken on the menu in some guise or other. This is probably the most versatile way of preparing it because you can use whichever combination of rub and sauce that you so choose. You will need:-

8 Chicken pieces (I use thigh and drumstick)

1 packet rub (for this I'll use Classic)

1 bottle sauce (Classic again, but use your favourite)

Place the chicken pieces into a large bowl and sprinkle 2 tbsp of rub over them and massage in well. Place on the BBQ and cook for approx 40 mins. Brush on the sauce ( make sure that you cover them completely) and cook for a further 10 - 15 mins, until the sauce has caramelised. Serve and enjoy!

Note- have napkins to hand- this can get messy to eat, but isn't that the best part?

\* Please check to make sure that your chicken is cooked through properly. Raw chicken is really not good for you!