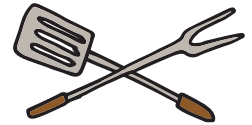


# DAD'S BBQ CHICKEN RECIPE



## INGREDIENTS

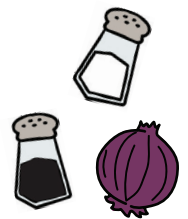
- 1 lb skinless chicken breasts
- 1 Tbsp dried onion flakes
- 1 Tsp. smoked paprika
- 4 Tbsp honey
- 4 Tbsp ketchup
- 4 Tbsp brown sugar
- 1 Tbsp soy sauce
- salt and papper to taste



## DIRECTIONS



Start by prepping your chicken by pounding it into even thickness, place in large bowl then set aside. In a small dish or mug combine remaining ingredients. Pour your marinade mixture over prepped chicken and stir to coat. Cover and allow to marinate for a minimum of 2 hours or a max of 2 days. Lightly oil your grill and preheat to medium-high. Remove chicken from marinade, and grill on each side for 15 minutes and internal temperature reaches 165 °F  
Let cool, then dig in!



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PSSST... DON'T FORGET TO CUT YOUR RECIPE OUT!