

- 'No Sweat' Bonus Recipe -

Cinnamon/Cumin Chicken with Maple Whisky BBQ Sauce

Have fun licking your lips with this recipe! There's lots of room to play here it's entirely up to you how you want to cook the chicken - on the smoker, the grill, over coals or in baked in the oven. You decide. About 20 minutes before the end of the smoking or grilling time, brush with the Maple Whisky BBQ Sauce. The BBQ sauce makes a large amount, so feel free to cook up more chicken. YUM!

Serves 4

4 chicken legs with thigh attached
olive oil, for brushing

Whistling Coyote Chicken & Pork Rub

Maple Whisky BBQ Sauce

1/4 cup whisky, rum or bourbon

1/2 cup maple syrup

1/2 cup ketchup

1/2 cup hickory BBQ sauce

2 tbsp cider vinegar

2 tbsp Dijon mustard

2 tbsp Whistling Coyote Chicken & Pork Rub

1/4 cup orange juice or water



1. Wash and dry the chicken pieces. Trim off any excess fat. Rub the meat all over with a small amount of olive oil. Liberally sprinkle both sides of the chicken pieces with **Whistling Coyote**.

2. (a) If smoking, place the chicken pieces in the smoker and smoke about 1 1/2 to 2 hours at 325°F. (b) If grilling, turn off one burner or shift the coals to one side, and BBQ the chicken over *indirect* heat for about 45 minutes. (c) If baking, place the chicken pieces on a rimmed parchment paper-lined cookie sheet and bake, uncovered, for about 45 minutes at 375°F.

3. About 20 minutes before the end of the cooking, brush with the *Maple Whisky BBQ Sauce*.

Maple Whisky BBQ Sauce: Whisk all sauce ingredients together. Makes about 2 1/4 cups. Store any excess in the fridge for up to 2 weeks.