

- 'No Sweat' Bonus Recipe -

Mexican Grilled Chicken with Apricot-Tequila BBQ Sauce

So simple....and amazing! Do these on the grill, off not over the coals (indirect heat) or in your smoker. Indirect cooking helps prevent flare-ups and allows the chicken to brown nicely.

Serves 4-6

4 whole chicken legs, skin on (drumstick and thigh attached)
Yellow Ballpark mustard
Red Guitar Mexican Seasoning

Cecilia's Apricot-Tequila BBQ Sauce (below right)

1. Preheat your grill or smoker.
2. Meanwhile, wash and dry the chicken pieces. Lay them on a cutting board and squeeze over a liberal amount of mustard; brush both sides. Sprinkle liberally all over with the **Red Guitar**.
3. **Grilling:** Place the chicken pieces over indirect heat (*not* over the coals or direct heat source). Turn often. It will take about 45 minutes to 1 hour to cook the chicken, depending on the heat of your BBQ. About 15 minutes before the chicken has finished cooking, brush both sides with Cecilia's Apricot-Tequila BBQ sauce.

Smoking: Place the chicken pieces in your smoker. Smoke for about 1 1/2 to 2 hours at 225°F. About 15 minutes before the chicken has finished cooking, brush both sides with Cecilia's Apricot-Tequila BBQ sauce.



Cecilia's Apricot-Tequila BBQ Sauce

If you don't have tequila, Cecilia recommends dark rum. For a non-alcoholic version, use orange juice.

- 1/2 cup your favourite BBQ sauce
- 1/2 cup apricot jam, warmed slightly in the microwave
- 2 tbsp Tequila or orange juice (or more to thin)

In a bowl, combine the BBQ sauce, apricot jam and tequila. Stir until the sauce is thin, like a cream-based soup.