



THE GOOD STUFF BARBEQUE CHICKEN THIGHS

INGREDIENTS: 1 PACKAGE BONELESS, SKINLESS CHICKEN THIGHS

FAMOUS DAVE'S CHICKEN RUB

FOREST AVENUE'S TEMPLETON RYE BARBEQUE SAUCE

1 PACKAGE OF DISPOSABLE CUPCAKE TINS

HOW TO: TRIM AND SEASON EACH THIGH WITH THE FAMOUS DAVE'S CHICKEN RUB

CAREFULLY FOLD THE THIGHS INTO THE MUFFIN TINS AND PLACE ON PREHEATED GRILL

AFTER 30 MINUTES BRUSH EACH THIGH WITH THE TR SAUCE

AFTER ASSURING THAT THE INTERNAL TEMPERATURE HAS REACHED 170 DEGREES, REMOVE FROM TIN AND BRUSH WITH SAUCE AGAIN THEN ALLOW MEAT TO REST FOR 5-10 MINUTES. (YOU DON'T WANT TO LOSE THOSE VALUABLE JUICES!)

ENJOYING:

AFTER RESTING, SERVE AS WHOLE THIGHS, OR CARVE INTO SMALLER PORTIONS.

SERVE WITH TR GLAZED CARROTS, MAYTAG BLUE CHEESE AU GRATIN, AND FINISH YOUR MEAL WITH A COUPLE OF MY HOMEMADE TEMPLETON RYE WHISKEY BALLS!

COST: THE ENTIRE PORTION INCLUDING MEAT AND SIDES TODAY WOULD COST \$2.55 CENTS PER SERVING. THIS IS A SAVORY YET SIMPLE MEAL THAT CAN BE ADAPTED FOR THE OVEN, AND TO OTHER MEATS AND VEGETABLES.