

*Submitted by Matt  
LH Brubaker Appliance  
Service Technician*



## INGREDIENTS

NOTE: I prefer the  
Weber Kettle Grill for indirect cooking.  
Weber starter cubes  
Foil pan  
Chicken - I prefer thighs or legs  
Yellow mustard  
Meat Church Hickory BBQ Rub



# Hickory Smoked Chicken BBQ

## DIRECTIONS

1. Use a foil pan in bottom and move charcoal to one side. Leave both vents wide open.

2. Let grill temp get to 400 degrees and add a hickory chuck on top of grate over coals.

Pat dry chicken part and coat lightly with yellow mustard as a binder.

3. Season liberally with Meat Church Hickory BBQ Rub

4. Add chicken to grill on grate above foil pan.

Let cook until 165 degrees internal temperature  
Cook time approximately 35-45 min.