



TIPSY FOODS

COOK A LITTLE TIPSY

Easy Moist Grilled Chicken

I use a pellet smoker so controlling the temperature is easy. If you want to use a Charcoal grill with wood pieces, make sure to put the heat on one end and put your chicken on away from the direct heat while smoking.

Ingredients

- 1 Chicken Cut into pieces.
- 2 Tbsp Topsy Foods [Mother Clucker Chicken Rub](#)
- 2 Tbsp Topsy Foods [St. Louis Rib Rub](#)

Instructions

1. Heat Grill to 150 degrees.
2. Sprinkle a generous amount of Topsy Foods Mother Clucker Chicken Rub on one side
3. Place on grill with the seasoned side down and sprinkle the other side.
4. Smoke for 2 hours turning after 1 hour.
5. Remove from grill and place on Aluminum foil
6. Sprinkle with the Topsy Foods St. Louis Rib Rub.
7. Wrap in the Aluminum foil and return to grill
8. Grill for 1 hour at 300 degrees
9. Remove from foil and serve.



You Tube Video Link https://youtu.be/F_zZlwTPyRA