



B&B's BEST
YOU ARE WHAT YOU EAT
SO EAT THE BEST

Easy BBQ Chicken

In this recipe, we used chicken thighs. You could substitute breasts if you prefer. [We used B&B's Best Peach Tequila BBQ Sauce](#), but feel free to replace with your favorite [B&B's Best BBQ Sauce](#).

Ingredients

- 4 chicken thighs bone in, skin on
- 2 Tbsp. [B&B's Best Deep South Rub](#)
- ½ Cup [B&B's Best Southern Peach BBQ Sauce](#)

Instructions

1. Heat Grill to 250°.
2. Coat both sides of the chicken with Deep South Rub.
3. Place on grill skin side up.
4. Cook for 30 minutes then flip and cook for another 30 minutes.
5. When internal temperature of chicken reaches 165°, they are done.
6. Brush the Southern Peach BBQ Sauce over top and let set on grill for 8 minutes.
7. Serve and enjoy.

