



# CRISPY BACKYARD CHICKEN

Operation BBQ Relief

## WHAT YOU NEED

1 Medium Whole Chicken  
2 oz + 1 Tbsp Olive Oil  
2 Tbsp Operation BBQ Relief SPG Rub  
6 Tbsp Operation BBQ Relief Sweet & Smoky Rub  
¼ cup Spicy BBQ Sauce

## USEFUL TIP

Preparing 8-cut chicken is a great way to feed quite a few people with one chicken. It is also great since some people prefer either dark meat or white meat.

Crisping the the skin of the chicken adds great texture & flavor to the chicken. It also helps keep the chicken moist inside.

## PREPARATION

Place the chicken on a cutting board, breast side down. Cut out the backbone of the chicken and set aside. Remove the breast bone and add to the back bone. Using a boning knife, cut out the rib bones from the breast and add to the other bones.

Turn the chicken over, breast side up, and cut the chicken in half along the breast bone. Separate the leg from the breast by cutting diagonally between the breast and leg. Cut the breast in half crosswise. Cut the tip of the leg off and add to the other bones. Lastly, separate the chicken drum from the thigh by cutting at the joint between the two pieces.

Place the 2 oz of olive oil in a cast iron pan over medium high heat on your grill. Keep the other side of your grill on a low heat.

Use the 1 Tbsp of olive oil to coat the chicken, this will help create a glue for the rubs to stick to.

Season the chicken with Texas SPG rub (light coat) and then season the chicken with Sweet & Smoky rub (heavier coat) on the skin side.

Place the chicken in the heated oil, skin side down. Cook for approximately 10-15 minutes, turning at least twice. When the chicken is golden brown & crisp, move to the “cooler side” of the grill for indirect cooking. Cook until the chicken reaches an internal temperature of 165°F. It should take about an hour.

Glaze the chicken with the Spicy BBQ sauce and place it back on the grill for 5 minutes. Once the sauce is set, remove the chicken from the grill, let it rest for 5 minutes and dig in.

SERVES 2-4 | PREP 5 min | COOK 60 min | READY 5 min