



# CHRISTOPHER CREEK

*Spice Company*

## Mid-Week Meals

### National BBQ Chicken

Makes 4 Servings



5 pounds Chicken  
2 pounds Sweet Potatoes  
1 tablespoon Canola Oil  
1 bottle BBQ Sauce



Remove the chicken from the refrigerator and liberally season with Fowl Rub...using up to 4 tablespoons. Cover the chicken with plastic wrap and leave at room temperature for 1 hour.

Prepare grill for indirect high cooking, which is when the heat source is on both sides of the cooking area and not directly under where the chicken will cook.

Slice the sweet potatoes into 1/4 inch pieces, coat with oil and season with Fish Rub.

Place the chicken on the grill skin side up over indirect high heat and cook with the grill lid on until the internal temperature reaches 165 degrees...about 45 minutes. Halfway through the cooking process slather the chicken on both sides with the BBQ sauce and continue cooking.

Cook the sweet potatoes over indirect high heat for 30 minutes. Move the sweet potatoes over direct high heat for the last 5 minutes to get good charring on the sweet potatoes.

Let the chicken rest for at least 10 minutes before carving, chopping, or pulling...Enjoy!

Click Here [⇒ www.CabinChili.com](http://www.CabinChili.com)

P.O. Box 51764 • Phoenix, AZ 85076 • (480) 299-9811