

BBQ CHICKEN

INGREDIENTS:

CHICKEN DRUMSTICKS

BBQ RUB

GARLIC POWDER

BBQ SAUCE

MAKE IT:

GET YOUR CHARCOAL GOING. WE GOT THE TEMP UP TO 300 DEGREES AND KEPT IT THERE. SEASON YOUR DRUMSTICKS WITH GARLIC POWDER AND YOUR DRY RUB. HOOK THEM INTO THE SLOTS ON YOUR CAVE TOOLS WING RACK AND PLACE RACK INTO CAVE TOOLS WING RACK TRAY. WE LET OUR CHICKEN SMOKE FOR 2 1/2 HOURS.