

Photo
Coming
Soon



Smokey & Saucy Barbecue Chicken Legs

INGREDIENTS

- Rub Of Your Choice
- Your Favorite Barbecue Sauce
- Chicken Legs

DIRECTIONS

1. Preheat oven to 425°F
2. Pat the chicken dry, then give it a good coat of your chosen seasoning.
3. Place the chicken legs in a baking dish or on a lined baking sheet. Brush a light layer of barbecue sauce over the top.
4. Cover the dish with foil and bake for 30 minutes.
5. Remove the foil, brush on a generous layer of barbecue sauce, and return to the oven uncovered. Bake for an additional 10 minutes, or until the chicken is fully cooked and the sauce has slightly caramelized.

NOTES

- **Homemade Rub**

If you're not sure what rub to use, don't worry! You can try my simple homemade rub.

- **Sticky Fingers**

Whether you don't like barbecue sauce all over your hands, or you don't mind at all (and love licking that stuff off your fingers), nobody loves the sticky feeling afterward. Here's my trick: grab a couple of paper towels, get them damp, and bring them to the table with you. That way, you've got something handy to wipe off your fingers while you're eating.

- **Temperature**

Something I learned in culinary school was this: when in doubt, 165°F. If you're unsure what temperature something should be, aiming for 165°F means you'll know it's safely cooked. (Just maybe don't use that rule for steak or burgers).