

IBCA Competition Chicken

(IBCA=International BBQ Cookers Association)



Ingredients:

- 3 whole Chickens
- Spray Butter while cooking
- Chef Paul Prudhomme's Magic Poultry Seasoning under skin
- B&B Texas Chicken Scratch on top of skin
- Head Country Apple Habañero Sauce to finish

Directions:

- Heat both sides of BBQ to high heat. While it is heating up, prepare chicken:
- Place whole chicken on a baking sheet, breast side down.
- With kitchen shears, cut down each side of back bone and discard.
- Rinse chicken with cool water and place back on baking sheet, again breast side down.
- Sprinkle your desired amount of rub on the inside of the chicken and massage into the meat.
- Flip over, press the chicken down if it's not laying flat, and repeat the rub.
- Make sure you have coated the whole chicken.
- On BBQ, turn one side of grill off.
- Place chicken on the turned off side, breast side down.
- By doing that, you will get beautiful grill marks without the flare-ups and it will cook in indirect heat. BBQ for 15 minutes.
- Flip over in same area on grill and cook for another 25 minutes or until internal temperature reaches 180° F.
- Remove from grill onto a clean baking sheet or plate.
- Tent with tin foil for at least 10 minutes before cutting up chicken.