



# Fiery BBQ Chicken

Courtesy of Beardy\_que\_bros (Instagram)

SERVINGS: 5

PREPPING TIME: 30 MIN

COOKING TIME: 1.45 HR

APPROX

## Ingredients

- 1x Large Brined Chicken (Over 2kg)
- One Eighty Blend By SAUC'D LOWNSLOW
- Hot Chicken Blend By SAUC'D LOWNSLOW
- 2x TBS Butter
- 1x Jalapeno Chilli
- 1x Large Red Cayenne Chilli
- 3x Cloves Garlic
- 1x Green Onion/Shallot
- 1x Handfull of Fresh Basil Leaves



## Directions

1. Start your charcoal and pre-heat Weber Kettle to 145°C Optional: add smoking wood.
2. Spatchcock your Chicken with kitchen shears, and pat dry with a paper towel.
3. Coat both sides of the Chicken with the saucdlownslow spice rubs, first with the coarser one eighty blend, then with the hot chicken blend to cover the entire Chicken.
4. Roughly chop the Jalapeno, Red Chilli, Garlic, Green Onion and Basil and place in a heat-proof dish with the Butter for later.
5. Lay Chicken directly on the grill rack, breast side up, and smoke until the internal temperature reaches 64°C\* (do not remove the Chicken from heat until it has held this temp for over 12 Mins)
6. Add the heat-proof container with the chilli butter mix for the last few minutes to melt the Butter and absorb the flavours from the chilli and herbs.
7. Baste the Chicken with the chilli butter, then remove from the grill to rest for 5-10 minutes uncovered.
8. Serve the beautiful moist Chicken with a sprinkle of the chilli mix on top, accompanied by a salad and smashed potatoes.
9. \*Cooking time was roughly 1 hour and 45 minutes for me (Times will vary, so use your instant-read meat thermometer in the thickest part of the meat to be sure.)