



Jank Chicken on the Pro Deluxe Charcoal Grill

INGREDIENTS

- Chicken
- Mesquite wood chunks (use your favorite wood)
- Jank seasoning
- Jank BBQ sauce
- Spray Butter

INSTRUCTIONS

PREP DIRECTIONS

1. Preheat charcoal grill to 350°F
2. Season chicken and let sit for 10-15 minutes

COOKING DIRECTIONS

1. Place chicken on charcoal grill
2. Grill for 30 minutes, then spray both sides with spray butter
3. Grill for 20 minutes, then check the internal temp of chicken
4. When the internal temp is 180°-185°F, apply sauce
5. Continue to grill for 5-10 minutes
6. Remove from the smoker/grill, let rest for 15 minutes and enjoy!