



30 chicken thighs – or less if desired

¾ cup brown sugar

1 tsp garlic powder

1 TBS paprika

½ tsp ground cinnamon

1 tsp cayenne pepper

2 tsp salt

1 tsp black pepper

BBQ Sauce of choice

Rinse and pat dry the chicken. Place in a platter.

Mix all of the dry ingredients in a bowl. Rub the chicken well, on all sides. Set aside and allow marinating for about 30 to 40 minutes.

Heat your grill on high. Sear the thighs on both sides and reduce the heat. Cover the grill and cook for about 30 minutes. If you are using a charcoal grill, pile all of the coals on one side and cook the chicken indirectly.

After about 30 minutes, smear the thighs with BBQ sauce. Cook for an extra 10 minutes and remove from grill. Serve.

*You can keep excess rub in a sealed container, in a dry, cool place, for about 2 months.*