



Recipe of the Month

Stan's Kitchen-May 2025

Stan's Standard BBQ Chicken

With

Pearson's Premium Gourmet BarBeQue Sauce

Ingredients

- 2 lbs. chicken legs
- 1-can of dark ale
- 1/4 cup coarse (sea) salt
- 1/4 cup brown sugar
- Pearson's Premium BBQ Sauce (heat level to your liking)

Directions

Brine:

- In a bowl combine your ale, salt, and brown sugar
- Put chicken in an airtight box or sealable bag.
- pour the brine over the chicken and seal the container.
- Put the chicken in the fridge for 4-12 hours (the longer the better)

Prep:

- pour off the brine and discard.
- rinse chicken to remove excess salt
- pat dry...the dryer the skin the better the char so don't skip this step!!

Grill:

- Set up your grill for a two-zone approach.
- Place the dried chicken drumsticks on the direct heat cook each side for 1-2 minutes or until the skin is browned.
- Move the browned pieces to the indirect side (you're aiming for 250-300 degrees)
- Close the lid and let the chicken cook for around 20 minutes.
- At the 20 minute mark start brushing the chicken with the Pearson's sauce. Do this every 5 minutes until the chicken reaches an internal temp of at least 165 degrees.
- Pull the chicken off the grill and put them in a pan covered loosely with foil. Let them rest 5 minutes or so.
- Serve with the rest of the Pearson's sauce.