



World Championship BBQ Chicken (Gourmet Seasoning / Original or Honey Hot)

- 2 Whole chickens
- 24 oz Italian salad dressing,
- 1 Cattleboyz gourmet seasoning
- 3 cup CattleBoyz original BBQ Sauce or
- 3 cups CattleBoyz Honey Hot BBQ Sauce
- 1 Zip lock bag

Put two whole chickens in a gallon zip lock bag with a 24 oz. bottle of Italian Salad Dressing. Seal the bag and refrigerate overnight. Remove from bag and pat dry. Sprinkle the spice over the chicken inside and out. Place chicken on the grill or in a smoker and cook for 5 hours (very low heat) or until done. At the four hour mark brush the BBQ sauce over the chicken, repeat every 30 minutes until chicken is done. This recipe works well with chicken halves or chicken breasts. Also you can grill the chicken pieces. Leave the skin on while grilling so the chicken will not dry out. Put the BBQ sauce on the last 10 to 15 minutes of grilling. Otherwise the chicken will burn if the BBQ sauce has tomatoes or sugar in it. Also, if you cook pieces of chicken DO NOT marinate them more then 3 to 4 hours.

Serving Size: 2