



HONEY HOT CHICKEN THIGHS (Honey Hot & Pepper Blend)

- 2 pounds, 4 ounces boneless chicken thighs
- 2 tablespoons lime juice
- 2/3 cup Cattle Boyz Honey Hot BBQ Sauce
- 1 tablespoon Cattle Boyz Pepper Blend Seasoning

Trim any excess fat and sinew from the chicken thighs and cut them in half. Transfer to a shallow glass or ceramic dish. Place the lime juice and Honey Hot BBQ Sauce in a bowl and whisk to combine. Pour the marinade over the chicken, cover and refrigerate for 2 hours. Barbecue or bake in a preheated 400 °F oven for about 20 minutes, or until the chicken is tender and cooked through and the marinade has caramelized. Serve with salad greens and garnish with lime wedges. Serves 6