

Killer Ribalizer Chicken Legs and Thighs



Make fall- off-the-bone-tender chicken with the Ribalizer. Fast, easy and feeds a hungry crowd!

TIME

Prep Time: 2 hrs+.

Cook Time: 1 hr-1hr 15 min.

Total Time: 3 hrs 15 minutes+.

INGREDIENTS

Chicken Legs and/or Thighs.

Cooking oil spray

~Chicken Seasoning

~Chicken Marinade

~ Liquid for pan: 1 liter of orange juice with water or other liquid of your choice, plus extra water as needed

DIRECTIONS

Prep the chicken, preferably overnight:

- 1) Remove de-thawed chicken from packaging. Rinse and dry if desired.
- 2) Rub the chicken thoroughly with spice mixture, put in zip lock bag or sealed storage container, add marinade (I prefer Lawry's Herb and Garlic), and refrigerate at least 2 hours, but preferably overnight.

Cook the chicken:

- 1) Snap your Ribalizer meat separator into Ribalizer and lay Gourmet Rack on top. Rub or spray with cooking oil.
- 2) Place chicken on the top of the rack (I start with the thighs bone up).
- 3) Place Ribalizer on grill.
- 4) Add the liquid of your choice to the pan, filling to the base of the lower rack.
- 5) Cook for 1 hour to 1 hour 15 minutes Turn grill Smoker on using medium high+ heat (375 degrees+ on the smoker) and **close lid**.
 - ◇ Half way through turn the chicken over.
 - ◇ Towards the end of the cook make sure the chicken is skin up.
 - ◇ If desired temp the chicken to 190 degrees with good color.
- 6) With barbecue gloves on, open grill lid and remove Ribalizer
- 7) Remove chicken pieces and place on serving platter or in upper aluminum pan.
- 8) Serve and Enjoy!
- 9) Easy Clean Up wash Ribalizer and gourmet rack either in dishwasher or by hand. Throw foil pan away!

Photos & Recipe:

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