



### **Porkosaurus BBQ Drumsticks + Wings & Chicken Baste**

This recipe can be used on Wings and Chicken breasts also. It is a good all around flavorful baste for your grilling satisfaction ! Slow grilling over indirect heat helps keep this chicken moist and tender. Rubbing the chicken down with Porkosaurus BBQ rub a couple of hours ahead of time helps to enhance the flavor and let it absorb into the chicken more.. And remember to always baste several times while cooking on indirect heat will help keep them from burning!

#### **WHAT YOU WILL NEED**

- 1 Bottle of Porkosaurus Original BBQ Rub.
- 2 tablespoons brown sugar
- 2 large cloves of garlic. Chopped
- 1 teaspoon of black pepper
- 2 tablespoons vegetable oil
- ½ cup finely chopped onion
- ¾ cup ketchup
- 2 tablespoons white wine vinegar
- 2 tablespoons Worcestershire sauce
- 10 chicken drumsticks or 20 chicken wings

#### **INSTRUCTIONS**

- 1.Mash brown sugar, garlic, black pepper together to form a paste.
- 2.Spoon paste into a resealable plastic bag or container.
- 3.Add the chicken, and coat really well and reseal and put in refrigerator and marinate for 8 hours.
- 4.Heat oil in a small saucepan over medium heat, cook and stir onion in hot oil until softened, about 5 minutes.
- 5.Stir in ketchup,vinegar, and 2 tablespoons of Porkosaurus Original BBQ Rub., & Worcestershire sauce into the onions, bring to a simmer and cook until all blended well, about 10 minutes.( This is your BASTE)

6. Pre-heat grill for medium heat and lightly oil/spray the grate, place chicken on grill until lightly brown on all sides, about 1 minute per side.
7. Turn off 1 side of grill or move away from direct heat charcoal.
8. Baste drumsticks with sauce (Baste) and cook another 10 minutes, turn and baste again with sauce, continue to cook until juices run clear or 10-15 minutes or internal temp near bone reads 165 degrees.
9. Take off heat and place on tray and enjoy your PORKOSAURUS CHICKEN!