

Butterflied Drumsticks with Texas Sugar and Sweet Heat Glaze

Prep: 20 minutes (includes 15-minute seasoning rest) • Cook: 45 minutes

Butterflied chicken legs expose extra surface for seasoning, cooking quickly and evenly before being lacquered in a sticky, smoky, caramelized Sweet Heat BBQ glaze.

Ingredients

- 12 chicken drumsticks
- to taste Meat Church Texas Sugar
- to taste Meat Church Sizzlin' Salvation BBQ Sauce
- 1 T fresh parsley (minced)

Instructions

1. Preheat a pellet grill to 350°F.
2. Butterfly the drumsticks: slice the meat along the bone so each drum can lay flat.
3. Season the chicken generously on all sides with Meat Church Texas Sugar and let it adhere for 15 minutes.
4. Place the chicken directly on the grates, butterflied side down.
5. Smoke for about 40 minutes, or until the drumsticks reach an internal temperature of 170°F when checked with an instant-read thermometer.
6. Dunk or brush the drumsticks with Meat Church Sizzlin' Salvation Sweet Heat BBQ Sauce.
7. Increase the grill temperature to 425°F and return the chicken to the smoker for about 5 minutes, or until the sauce is tacky and caramelized to your liking.
8. Remove from the smoker, rest briefly, garnish with minced fresh parsley, and serve.

Tags: Chicken, Barbecue, Pellet Grill, Smoked, Weeknight Friendly, Gluten Free
