

BACKYARD FLAVOR

RECIPE SERIES

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HERE'S WHAT YOU WILL NEED

6-10 Chicken Legs (drumsticks)

House of Q House Rub

House of Q Apple Butter BBQ Sauce

3 Jalapenos

6-10 Strips of Bacon

1 Liter of Apple Juice

DISSOLVE 2 tablespoons of salt into the apple juice and add the sliced jalapenos.

IMMERSE chicken legs in the brine mixture and refrigerate for 2 hours.

REMOVE the chicken legs from the brine.

TRIM chicken legs so will stand on the cut end.

WRAP one slice of bacon around each chicken leg and, if needed, pin the bacon with a toothpick.

COAT all sides with *House of Q* House Rub.

PREPARE your Yoder Smokers pit for indirect cooking and set for 275 degrees.

PLACE chicken in the pit and smoke until the temperature of the chicken reaches an internal temperature of 150 degrees.

POUR the *House of Q* Apple Butter BBQ Sauce and jalapenos into a pot and warm.

DIP each leg into the sauce, then place back onto the grill until the chicken reaches an internal temperature of 170 degrees.

PRO TIP: Make sure the bacon has rendered onto the leg. It should look dry and somewhat crispy. This is the secret to great results!



FLAVOR PROFILES

House of Q House Rub

House Rub is a balanced rub that is equally sweet, salty and fragrant from onion, garlic and our secret spice mix. pepper.

House of Q Apple Butter BBQ Sauce

Sweet, thick and smoky BBQ sauce with an aroma of apple, cinnamon and molasses. Its flavor is balanced between tangy and spicy with a smooth, apple sauce-like texture.