

## Uncle Neils BBQ Chicken

4 (3 to 4-pound) chickens, in pieces  
Uncle Neils Meat Marinade, recipe follows  
1 cup apple juice  
Uncle Neil's BBQ Rub, recipe follows

Marinate 6hrs to over night. Remove the chicken from the marinade and coat generously (Dredge) with the rub.

Cooking:

Fire up the Coals. Cook using indirect method, Skin side up for 50-60 minutes using 40-50 briquet's, or 300-350 degree grill. Cooking indirectly skin side up requires no basting as necessary in the oven. For crisper skin, cook skin side down the last 5 minutes.

.(Can be cooked in a 300 degree oven w/ 1 cup apple juice in the bottom of the pan 1 1/2-2 hrs, basting occasionally, uncovered after about 1 1/2 hrs and cook until browned).

Uncle Neils Meat Marinade:

2 quarts apple juice (8 cups)  
1 cup Worcestershire sauce  
1 cup orange juice  
1 cup light brown sugar  
1/2 cup olive oil  
1/2 cup lemon juice  
1-2 tablespoons hot sauce (I go lighter on this, it has some impact to the taste)  
1/2 cup apple cider vinegar  
1/4-1/2cup salt (I go lighter on the salt)

Combine all the ingredients in a saucepan and bring to a boil. Whisk until the sugar and salt dissolve. Let cool.

Yield: 12 1/2 cups, store in containers in the fridge for future use

Uncle Neil's BBQ Rub:

1-1/2 cups light brown sugar (I go heavy on the brown sugar - for less sweet, use 1 cup)  
1 cup sweet paprika  
1/4 cup kosher salt (or less I go lighter on this)  
6 tablespoons black pepper  
8 teaspoons garlic powder  
8 teaspoons onion powder  
1/2-1 teaspoon cayenne pepper (to taste. go light if you want slight heat in the aftertaste)  
4 teaspoon dried basil

Combine all ingredients and mix well.