



KILLOFIN HOME IRISH PRODUCTS

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Peat Smoked Grilled Chicken

Our July recipe is a simple one. Active time is short because we are using a salad dressing for the marinade and, well... that's about it.

INGREDIENTS

- 1 Bottle Wishbone Italian Dressing
 - 1 bottle of your favorite BBQ Sauce
 - 2 lbs. Chicken thighs
 - 1 Ziplock bag
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PREPARATION

Place the Chicken in the bag, pour the dressing into the bag, shake and place the bag into the refrigerator for 1-2 days.

When you're ready to cook...

Start $\frac{1}{2}$ can of Kingsford charcoal briquettes. After approximately 10 minutes, dump the chimney into one side of the grill. Add 1 large piece of peat to the top of the coals and partially closed the lid.

In few minutes the peat should be smoking.

Place the chicken, skin side up, on the side of the grill that is not directly over the fire. After the chicken has cooked for 15 minutes, turn it over and cook until the skin has turned golden brown. This is also a good time to apply the first layer of bbq sauce to the non-skin side of the chicken. Turn the chicken back to the skin side up and sauce the chicken again. You can repeat this several times in the last 15 minutes of cooking.

The longer you can allow this to cook the more smoke the better but 1 hour should be long enough. One tip is to use a piece of chicken to test for done ness.

Enjoy!