



Fiery BBQ Chicken

A great way to spice up your BBQ Chicken

Ingredients:

6 - 8 chicken pieces (thighs or legs are best)

Salt to taste

2-4 tsp Durban Curry, Ethiopian Berbere, Adobo Seco or Jamaican Jerk Rub

Spices Used: Ethiopian Berbere Durban Curry Adobo Seco Jamaican Jerk Rub

4 Servings

Instructions:

Salt the chicken on all sides, rub the Monsoon Coast spice into each piece and under the skin.

2 - Grill over medium low heat turning frequently until cooked (20-30 minutes).