



2013 Third Place

Recipe by Gary Borchardt

Gary's Big Green Egg Dry Rub Chicken

Brine Chicken overnight in the following:

- 1-cup kosher salt
- 1-cup brown sugar
- 1-gallon water

In the morning rinse and pat dry the chicken with paper towels.

Coat chicken with olive oil.

Sprinkle on Dry Rub (recipe below) to cover Chicken.

Cook on Green Egg, one-half hour per side at 300 degrees.

Add two handfuls of soaked hickory chips to coals before putting on the chicken.

Gary's Dry Rub

4-Tbs. Cabela's Chicken Rub

2-Tbs. Lawry's Seasoned Salt

1-Tbs. Minced Onion

1-Tbs. Toasted Sesame Seeds

1-Tsp. Aamodt's Pure Maple Sugar