

Chicken BBQ

2 Chickens (have your butcher split them in half for you)

Salt & Pepper

Garlic Powder

Olive Oil

BBQ sauce. (I like Bullseye from the supermarket, use your favorite. One day I will make my own. If you have a homemade recipe that's killer, share it with us)

Rub your chicken down with the Olive Oil. Salt, pepper and garlic powder them to your liking. On a hot grill, start cooking them.

When you cook chicken on the grill, you have to stay on top of it. I constantly turn them, making sure they do not burn and watching the flare-ups.

Grill the chicken for 20-25 minute. The last 10 minutes you can smother them with your favorite BBQ sauce. The more sauce the better.

Plate the chicken with some fresh corn on the cob and a fresh garden salad.

Makes 4 servings.