



SMOKY WITH SOME HEAT CARIBBEAN MANGO TEQUILA GRILLED CHICKEN THIGHS

2 lbs. (.908kg) boneless chicken thighs (approx. 8)

4 Tbsp. olive oil

2 Tbsp. **Applewood Chipotle Rub & Seasoning**

½ cup **Caribbean Mango Tequila Sauce**

Heat BBQ to medium heat.

Brush chicken thighs with oil; sprinkle with **Applewood Chipotle Rub & Seasoning**. When grill is heated, place chicken on grill, cook covered 8 to 12 minutes or until juice is clear when centre of thickest part is cut (180°F), turning once and brushing with **Caribbean Mango Tequila Sauce** during the last 2 minutes of cooking time.



- **Applewood Chipotle Rub & Seasoning**
- **Caribbean Mango Tequila Sauce**