



SUNSET GRILLED CHICKEN LEGS

12 - 14 chicken legs

MARINADE AND GLAZE

2 tsp. **Oh! So Garlic**

2 tsp. **Applewood Chipotle Seasoning**

1 tsp. **Sunset Seasoned Salt**

½ cup **Sunset Gourmet's Smoky Sweet Grilling Sauce**

½ cup **Smoky Chipotle Honey Mustard**

⅓ cup orange juice

To make the marinade, combine all the ingredients in a small bowl. Place the chicken legs in a zip lock bag and pour half of the marinade over the chicken legs and refrigerate for a couple of hours.

Preheat grill, using long-handled tongs, moisten a paper towel with cooking oil and lightly coat the grill rack. Place chicken legs on the grill. Grill chicken covered, turning often, over indirect medium heat for 35-40 minutes or until thermometer reads 170°F. In the last five minutes of cooking brush with remaining marinade.

- **Oh! So Garlic**
- **Applewood Chipotle Seasoning**
- **Sunset Seasoned Salt**

- **Sunset Gourmet's Smoky Sweet Grilling Sauce**
- **Smoky Chipotle Honey Mustard**