



## Crispy Brick-Grilled Barbecued Chicken

### Ingredients:

- 3 tablespoons paprika
- 2 teaspoons seasoned salt
- 2 teaspoons black pepper
- 1 teaspoon ground red pepper (cayenne)
- 1 teaspoon dry mustard
- 1 broiler-fryer chicken (3-1/2 lb.), cut lengthwise in half
- 3/4 cup BULL'S-EYE® GUINNESS Draught Beer Blend Barbecue Sauce, divided

Makes: 5 servings.  
Prep Time: 15 minutes  
Cook Time: 35 minutes



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### Directions:

1. Preheat greased grill to medium heat.
2. Wrap two bricks with foil; set aside.
3. Mix seasonings; rub under chick skin.
4. Pour 1/4 cup of the barbecue sauce into small serving bowl; set aside to serve with the cooked chicken.
5. Place chicken, skin-sides down, on center of grill grate.
6. Top each with one wrapped brick.
7. Turn off burners directly below chicken; cover grill with lid.
8. Grill chicken 30 min., turn chicken. Replace brick.
9. Grill and additional 15 min. Remove brick. Brush chicken with half of the remaining barbecue sauce.
10. Continue grilling 15 min. or until chicken is cooked through (170°F), turning and brushing occasionally with the remaining barbecue sauce.
11. Serve with the reserved 1/4 cup barbecue sauce.

*Recipe and photo courtesy Kraft Foods.*

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