

[GRILLED CHICKEN LEGS RECIPE](#)



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Grilled Chicken Legs Recipe Cooking Add a Pinch

Grilled Chicken Legs Recipe Chicken recipes are always a crowd-pleaser and this easy grilled chicken leg recipe will become a favorite! There is just something about the simplicity of grilled chicken legs that I love.

<http://ebookslibrary.club/Grilled-Chicken-Legs-Recipe-Cooking-Add-a-Pinch--.pdf>

Grilled BBQ Chicken Legs Recipe thespruceeats.com

Sauces and marinades that include sugar can cause flare-ups on the grill, so it is important that once you begin applying the sauce you keep a close eye on the chicken. If you do get a flare-up, quickly move the chicken legs to another part of the grill, rotating them as you do to assure even cooking and no burnt skin.

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Grilled BBQ Chicken Legs Real Housemoms

To amp up the sweet and spicy flavors of the chicken, I added an easy rub to the chicken before putting it on the grill. I've used this rub on both chicken and pork (see my amazing recipe for Easy Grilled Pork Loin with Sugar and Spice Rub, below!).

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These Grilled Chicken Legs Are Pure Magic Recipe

One of the best things about this recipe is that you don't have to grill the chicken right away. You can make the chicken beforehand and keep it in the fridge until you're ready. If not using the chicken legs right away, chill them in an ice bath to stop any residual cooking. Then, keep them in the fridge until you're ready.

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Grilled BBQ Chicken Drumsticks Gimme Some Grilling

When you want to grill the chicken legs preheat the grill to 350 degrees F. Place chicken legs on the grill. You will want the meaty end towards your heat source to cook them through. Baste them with remaining marinade. You will need to cook these for 30-35 minutes or until the internal temperature is 185-190 degrees F. Basting the legs as you rotate them, usually every ten minutes.

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Grilled Chicken Legs recipe Eat Smarter USA

Remove the chicken legs from the thighs, then rinse well and pat dry. Mix the marinade ingredients together and add the chicken legs. Stir to coat well and allow to marinate at least 20 minutes.

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Chicken Legs Grilled Recipe Genius Kitchen

If the chicken browns quickly finish over indirect heat. All grills have hot spots so watch and be sure to move the chicken to spots on the grill so not to burn and completely cook the chicken. As the time of the year makes grilling quicker or slower. So take care and watch and enjoy your food as it grills.

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The Best Grilled Chicken Marinade Recipe Add a Pinch

Grilled Chicken Marinade Recipe. A few years ago, we made grilled chicken legs using this marinade when my sister-in-law Karen, her husband Todd, and their three boys were on an RV trip with us.

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