

## Tamarind BBQ Chicken

Thank you to Natasha Laggan @trinicookingwithnatasha for the recipe.

### Ingredients

10 lbs. chicken legs and thighs, cleaned and washed  
1 tsp salt  
¼ tsp black pepper  
1 tsp paprika  
1 tsp lemon pepper  
¼ tsp complete seasoning  
3 tsp BBQ seasoning  
1 tsp citrus seasoning  
¼ cup green seasoning  
2 tsp pimento sauce  
1 tsp soy sauce  
1 tbsp Worcestershire sauce  
Few dashes Angostura® Aromatic Bitters  
6 oz tamarind paste/pulp  
¼ cup ketchup  
1 cup Big Green Egg Sweet & Smoky Kansas City Style Barbecue Sauce

### Method

One day before the cook, mix together salt, pepper, paprika, lemon pepper, complete seasoning, BBQ seasoning, citrus seasoning, green seasoning, pimento sauce, soy sauce, Worcestershire sauce and the bitters. Marinate the chicken in the mixture in the refrigerator overnight.

Set the EGG for raised direct cooking without a convEGGtor at 250°F/121°C.

Remove the chicken from the marinade and discard. Once the chicken comes to room temperature place on the grill skin side up. Grill for 40 minutes, flip and grill the other side for 40 minutes.

Add the tamarind, ketchup and Big Green Egg Sweet & Smoky Kansas City Style Barbecue Sauce to a sauce pan and simmer on low until pulp melts.

Baste the chicken with the sauce on both sides and allowing it to char. Cook until an internal temperature of 170°F. Remove from the EGG and enjoy!



**Big Green Egg**

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