

# Mary's Favorite BBQ Chicken

This recipe is so simple but everyone raves about it!  
Honestly, I don't do anything unusual here!

## Ingredients & Preparation

Preheat the gas grill to low-to-medium-low heat  
Rinse chicken pieces - usually legs and thighs  
Spray foil with non-stick cooking spray and place chicken on it

Season chicken **LIBERALLY** with the following ingredients:

Garlic Powder  
Lawry's Seasoned Salt  
Lawry's Seasoned Pepper  
Cayenne Pepper  
Italian Seasonings

The biggest key is **not** to **overcook** the chicken:  
Brown the first side, flip it, brown the other side,  
then cook the original side for 2-3 more minutes.

Take the chicken off the grill - it's important to note that  
the chicken will not be fully cooked at this time.

Place all pieces in a microwave safe container and nuke them for 1-2  
additional minutes (or until desired "done-ness" has been reached)

## SERVE & ENJOY!