

Recipe Instructions:

1. Combine seasonings in a pie plate or bowl and stir to mix.
2. Add chicken pieces and turn them over in the mixture to coat them completely.
3. Broil, bake (400 ° F.) or grill the chicken outdoors until cooked through.
4. Boneless skinless chicken breasts take about 10 minutes under the broiler or on the grill (5 minutes per side).
5. Bone-in legs and thighs will take about 25 minutes on the grill or under the broiler, so turn them 2 or 3 times to prevent burning.

<http://edn.link/6hck4f>