

# Greg Bates BBQ Chicken



Recipe and Photo from [biggreenegg.com](http://biggreenegg.com).

## Instructions:

Lightly oil the cooking grid and preheat the EGG to medium high.

On your Big Green Egg® grill over medium high heat for 10 to 15 minutes on each side, brushing the Dr Pepper BBQ sauce (see recipe below) on the chicken each time you turn it over. Grill until chicken is cooked through and juices run clear.

### Dr. Pepper BBQ Sauce Instructions

Mix the Dr Pepper, ketchup, orange juice, Worcestershire sauce and molasses in a saucepan. Season with paprika, ginger, garlic powder, red pepper flakes, chipotle powder and onion powder. Bring the sauce to a boil over high heat, proceed to reduce to medium-low heat and simmer for 15 minutes while stirring occasionally.

Use right away on your BBQ chicken, or store in your fridge for about a week! ENJOY!

## Ingredients:

Trimmed chicken breasts

### Dr. Pepper BBQ Sauce Ingredients

2 cups Dr Pepper

2 cups ketchup

½ cup no-pulp orange juice

¼ cup Worcestershire sauce

¼ cup molasses

1 tsp ground ginger

1 tsp hot paprika

1 tsp chipotle Chile powder

2 tsp garlic powder

2 tsp onion powder

½ teaspoon crushed red pepper flakes



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