

CHEF BILL'S FAMOUS BBQ CHICKEN, KALE SALAD, AND ROASTED POTATO WEDGES

*measurements are all eye-balled

BBQ Chicken Ingredients:

- Chicken Rub (brown sugar, salt, pepper, garlic powder, onion powder, smoked paprika, thym)
- Whole chickens (quartered)
- BBQ Sauce (brown sugar, apple cider vinegar, crushed tomatoes, garlic, onion, pure Ashokan maple syrup)

BBQ Chicken Instructions:

- Make the rub, mix all ingredients together, and rub all over the chicken
- Let chicken sit for 1 hour in refrigerator
- Grill chicken for grill marks and finish in the oven at 325 degrees for 45 minutes - 1 hour *making sure that the internal chicken temperature is 165 degrees.
- 10 minutes before chicken is done, baste with BBQ sauce

Kale Salad Ingredients:

- Fresh kale
- Dried cranberries
- Shredded carrots
- Feta cheese
- Pecans or walnuts
- Dressing (red wine vinegar, olive oil, honey, salt, pepper)

Kale Salad Instructions:

- Give kale a thorough wash
- Massage kale for 5 minutes in the dressing
- Add the rest of ingredients, mix well, and serve

Potato Wedge Ingredients:

- Potatoes cut into wedges
- Olive oil
- Salt
- Pepper
- Thyme
- Rosemary

Potato Wedge Instructions:

- Cut potatoes into wedges
- Rub with olive oil
- Season with above mentioned spices
- Bake in the oven for 45 minutes