



Cholula Chipotle BBQ Chicken & Ribs

WHAT'S NEEDED

Ingredients:

- 2 cups of your favorite BBQ sauce (unflavored)
- 2 half chickens, breast & thigh (or 2 lbs. boneless chicken breasts)
- 1 full rack baby back ribs
- 4 oz. Cholula Chipotle Hot Sauce

HOW TO MAKE

Preparation - 6 servings

1. Mix BBQ sauce & Cholula Chipotle Hot Sauce in a mixing bowl to make Cholula BBQ sauce. Reserve 1/2 cup of mixed sauce in separate small bowl to use as a finish sauce.
2. Preheat grill to low heat (approximately 275°F). Place ribs in a foil pan (perforate the pan to allow the juices to drain a bit). Place rib pan on grill and cook for 2 - 2 1/2 hours until nice and tender. Turn up the heat on the grill, generously baste both sides with Cholula BBQ sauce mixture and grill for 10 - 15 minutes over direct heat.
3. Smother the chicken with Cholula BBQ sauce and place in refrigerator for about 1 hour.
4. Grill chicken on barbecue for about 8 - 10 minutes each side until meat is no longer pink on inside.
5. Brush on additional Cholula BBQ sauce prior to serving.

