

## Southern BBQ Chicken Rub

2 to 4 lbs. chicken pieces  
1 cup Southern BBQ Rub

### Southern Rub

2 Tbsp salt  
2 Tbsp sugar  
2 Tbsp brown sugar  
2 Tbsp ground cumin  
2 Tbsp chili powder  
1 Tbsp freshly ground black pepper  
1 Tbsp Cayenne  
4 Tbsp Paprika

Mix all the ingredients together. Rub the chickens with the rub. Place in the refrigerator for one hour. Place on grill. Sear chicken on each side, rotating to get the cross-grill look. Place on top rack to finish. Thicker pieces can be placed on bottom. Cook till done.