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Lemon Pepper Chicken Recipe

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LEMON PEPPER CHICKEN RECIPE

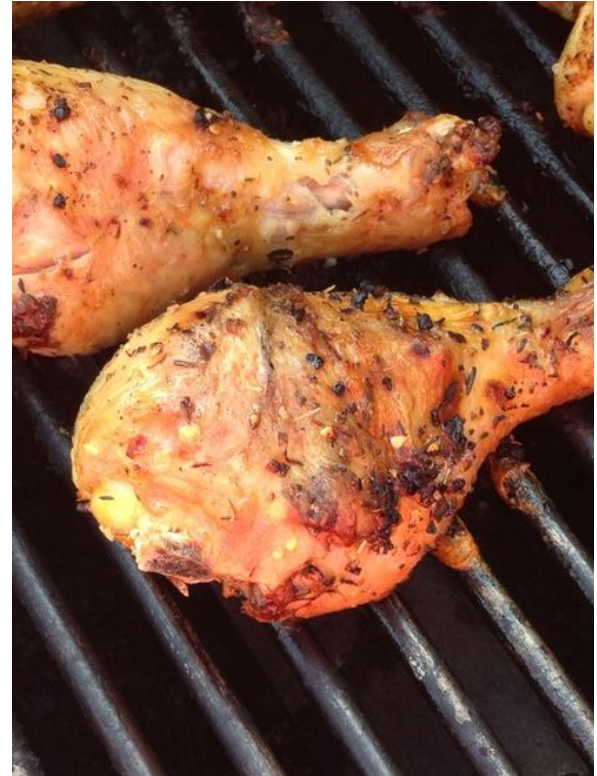
Ingredients

- Chicken legs
- 1/2 cup olive oil
- Cherchies® Lem 'n Pepper Spicy Blend

**(Could substitute Cherchies®Select Grilling Rub & Seasoning, Cherchies®Chardonnay Lime & Cilantro Seasoning, Cherchies®Garlic Seasoning, Cherchies®Pepper Pizzazz Seasoning, Cherchies®Salsa Seasoning, or Cherchies®Pepper 'n Lime Seasoning for a completely different taste...or mix them up!)

Preparation

1. Light grill and turn on high. After five minutes, turn grill down to low.
2. Brush Olive oil on Chicken legs. Generously coat all sides of chicken with Cherchies® Lem 'n Pepper Spicy Blend (or any of our seasoning blends).
3. Place chicken legs on the grill and cook, turning every five minutes until juices run clear. The result, lovely, juicy grilled chicken legs. Enjoy!



This delicious recipe brought to you by Cherchies® Specialty Foods
<http://blog.cherchies.com/home/2015/5/19/lem-n-pepper-chicken-recipe>