

Lucky GREENTHUMB!

Easy rub recipes for spring grilling.
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GEORGE DICKEL BBQ SAUCE

1 c George Dickel Rye

- 1 c honey
- 1 c vinegar
- 3 c your favorite BBQ sauce

Combine all ingredients in a wide, low pan (no higher than 2"). Place in a smoker or on a grill: stir carefully. Simmer for 10 minutes (you can cook this below your meat in a smoker, to allow some of the juices to drop into the sauce). Pour sauce in a George Dickel bottle and enjoy your favorite meal! Use as a marinade or for dipping.

CROWN ROYAL APPLE-INFUSED HOT WINGS

½ c Crown Royal Apple Whisky

- ½ c honey
- ¼ c soy sauce
- 2 Tbsp Thai chili sauce
- 1 packet stir-fry seasoning
- 2 tsp crushed garlic
- 4 lb chicken wings
- 3 scallions, finely chopped
- ¼ c chopped peanuts (optional)

Combine first six ingredients in a large bowl. Stir to mix. Add chicken, and cover with plastic wrap. Let marinate in refrigerator for at least three hours or overnight. Set up grill for direct cooking over medium-high heat. Oil grate when ready for cooking. Let wings stand at room temperature for 30 minutes. Place on hot, oiled grill and cook for 12-18 minutes or until cooked through, turning occasionally. Transfer wings to a platter; sprinkle with chopped scallions and peanuts. Enjoy!

BACON BOURBON BBQ CHICKEN KEBABS

- 16 oz barbecue sauce
- ¼ c Bulleit or Dickel Rye
- 2 lb boneless, skinless chicken thighs, cut into 1" pieces

- 2 tsp kosher salt
- 1 tsp ground white pepper
- ½ tsp garlic powder
- ½ tsp onion powder
- 2 Tbsp paprika
- 3 Tbsp packed dark brown sugar
- 1 Tbsp smoked paprika
- 6 slices raw bacon, cut into small pieces
- Skewers

Light the grill and heat to medium-high. Combine the BBQ sauce and bourbon in a small bowl; mix well. In a food processor, combine the kosher salt, white pepper, onion powder, paprika, garlic powder, dark brown sugar, smoked paprika and bacon; pulse until smooth. Place chicken pieces into a bowl and rub with the bacon paste. Once well-coated, thread the chicken pieces onto skewers (pre-soaked, if they're wooden). Place kebabs on preheated grill and cook for five minutes per side or until nearly cooked through. Brush the kebabs with the bourbon barbecue sauce and cook for an additional minute on each side. Serve with remaining BBQ sauce.

CROWN ROYAL APPLE BBQ SAUCE

- 4 c of ketchup
- A few dashes of Worcestershire sauce
- 1 c of brown sugar
- ½ tsp salt
- ½ tsp pepper
- ½ tsp garlic powder
- ½ tsp red pepper flakes
- 1 Tbsp rice wine vinegar
- 2 Tbsp Crown Royal Apple

Combine all ingredients in a saucepan. Cook over medium heat for about five minutes or until the mixture comes to a boil. At room temperature, pour into a Crown Royal bottle and enjoy as a marinade or for dipping.