

PINEAPPLE CHICKEN

Ingredients:

- 1 (3-4 lb) Chicken
- 1 Pineapple
- 2 tsp MS Spice Co. Poultry Blend
- 1 TBS Extra Virgin Olive oil

Instructions:

- Prepare chicken by rinsing thoroughly, pat dry with paper towel and place uncovered in refrigerator overnight when possible. This will help achieve a crispy skin.
- Take pineapple and cut the top off and set aside.
- Find the core of the pineapple and run knife down all sides to about 2" from the bottom.
- Place the chicken from the bottom onto the pineapple core.
- Rub the oil all over the chicken and sprinkle the rub all over. Use more or less depending on your preference.
- Place on a preheated grill on the indirect side (cool side) and cook. Halfway through the cook, rotate the opposite side of the chicken towards the heat. Cook until internal temperature of 170-175 degrees Fahrenheit.
- Remove from grill, let rest for 10-15 minutes, carve and ENJOY!