



Pulled Chicken

Prep Time: 45 Minutes

Cooking Time: 15 Minutes

Serves 1

Ingredients:

- 4 Tbsp. Kosher Salt
- 2 Tbsp. Garlic Powder
- 1 tsp. Mexican Cinnamon , ground
- 4 Tbsp. Mexican Oregano
- 2 Tbsp. Onion Powder
- 2 Tbsp. Paprika
- 2 Tbsp. Cumin , ground
- 2 Tbsp. Coriander , ground
- 5 lbs. Chicken leg quarters
- As needed Chicken Stock , prepared

Directions:

1. To make the dry rub, add dry ingredients together and mix until combined.
2. Coat the chicken leg quarters in the prepared dry rub so that they are well covered.
3. In a hotel pan, add the rubbed chicken leg quarters and top with chicken stock until submerged. Cover, and cook at 350°F until chicken has reached an internal temperature of 165°F. Reserve hot until service.