

BACKYARD FLAVOR



PREHEAT your YS640 cooker to 375° F and let it settle in for 15-20 minutes.

SEASON with a medium layer of Butt Kickn' Chicken rub, covering both sides equally.

PLACE the chicken breasts on the second shelf directly over the fire pot.

COOK to internal temperature of 140°F and then move the chicken breast down to the main level grates and finish them off over direct flames.

REMOVE after reaching an internal temp of 165°F

ENJOY!



FLAVOR PROFILE

R Butts R Smokin' Butt Kick'n Chicken

Elements of sweet and smoky, followed with a mild heat. While this rub was originally formulated for chicken, it is amazing on ribs, too.

HERE'S WHAT YOU WILL NEED

FRESH CHICKEN BREAST

R BUTTS R SMOKIN'
BUTT KICKN' CHICKEN RUB