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## OVEN BBQ CHICKEN

To cook successfully on an outdoor grill we need to use a combination of direct heat to sear the food and indirect heat to cook the food. Your Convection Oven or regular oven will help you with that stage. An easy way to achieve great results is to season the chicken with a dry rub of BBQ seasoning and slow cook it in the oven first.

Then the chicken can be brushed with BBQ sauce and either finished in a hot oven or on the grill. Allow approximately 30 minutes of cooking time for the chicken pieces and approximately 10 minutes for the finishing.

### Ingredients

8 - 10 bone-in skin-on assorted chicken pieces  
2 tbs BBQ dry rub seasoning  
½ tsp Kosher salt  
3 tbs heat-tolerant vegetable oil  
¾ cup BBQ sauce for finishing

### Preparation

Place the chicken pieces on a rimmed baking sheet and season the chicken pieces with BBQ seasoning, salt, drizzle with the vegetable oil, and rub the oil into the chicken pieces. For the best flavor, this is best done several hours in advance.

Heat the oven in the Convection or Convection Bake mode at 200 degrees, or heat the Steam oven in the Combination Convection Steam mode at 200 degrees. Place the tray in the oven and cook for 30 - 35 minutes.

You can now finish the cooking on the grill or you can change the oven mode to Convection Roast and cook the chicken at 425 degrees.

When cooking bone-in chicken pieces you may see a fair amount of liquid collect on the pan, these are flavorful juices that you can use to add to your general cooking so refrigerate or freeze them in a small container for future use.



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WRITE YOUR NOTES: