

# Grilled Dixie Chicken with Cayenne Spice Rub

Yield: 8 min  
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/peruvian-chicken-spice-rub-recipe>

## Ingredients:

- 2 tablespoons salt
- 1 tablespoon coarsely ground black pepper
- 1 tablespoon golden brown sugar packed
- 2 teaspoons garlic powder
- 1 1/2 teaspoons cornstarch
- 1 1/2 teaspoons onion powder
- 1 teaspoon lemon pepper seasoning with garlic and onion
- 1 teaspoon chili powder
- 1 teaspoon cayenne pepper
- 1/2 cup unsalted butter room temperature
- 8 pounds chickens quartered, rinsed, patted dry
- 1 sourdough baguette cut on diagonal into 3/4-inch-thick slices

## Nutrition:

1. Calories: 710 calories
2. Carbohydrate: 20 grams
3. Cholesterol: 325 milligrams
4. Fat: 26 grams
5. Fiber: 1 grams
6. Protein: 95 grams
7. SaturatedFat: 12 grams
8. Sodium: 2320 milligrams
9. Sugar: 2 grams

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