Barbequed Chicken

2 Tablespoons brown sugar

1 Tablespoon salt

1 Tablespoon paprika

1 teaspoon pepper

1 teaspoon white pepper

3/4 teaspoon garlic powder

4 pounds chicken thighs

1/2 cup + 2 Tablespoons barbeque sauce

1/2 cup chicken broth

7 cloves garlic (6 sliced thin, 1 minced)

3 Tablespoons Worcestershire sauce

2 Tablespoons hot sauce

2 Tablespoons apple jelly

Combine 1 Tablespoons sugar, salt, paprika, pepper, white pepper and garlic powder.

Sprinkle rub mixture over chicken and let sit at room temperature for 1 hour.

Whisk together 1/2 cup barbeque sauce, broth, sliced garlic, Worcestershire and 2 T. hot sauce.

Whisk together apply jelly, minced garlic, 2 T. barbeque sauce, 1 T. sugar and 1 T. hot sauce.

Transfer chicken to a disposable pan. Pour broth sauce over chicken and place on grill for 30 minutes.

Remove chicken from sauce and place directly on grill grates. Brush with jelly sauce and continue to grill until cooked through.