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Drive Your Neighbors Nuts Grilled Chicken

(Cut chickens in quarters, leave the skin on.)

- * Mix together: 1/4 cup sugar
- * 1 tablespoon salt
- * 2 tablespoons mild chili powder
- * 1 teaspoon ground cumin
- * 1 teaspoon oregano
- * 1 teaspoon coriander
- * 2 teaspoons dry mustard
- * 1-1/2 teaspoons seasoned salt
- * 1-1/2 teaspoons garlic powder
- * 2 teaspoons ground ginger
- * 2 teaspoons fresh ground pepper

Loosen the skin on the chicken pieces, and put a generous amount of the combined spices under the skin, then sprinkle generous all over the chicken, both sides. Cover and refrigerate at least 4 hrs, the longer the better. Start up the grill and cook until done. Also good on pork.

Sweetnicks Note: The rub makes enough for 2 whole chickens. I used it for about 10 chicken thighs instead. I also made a few slight changes to the rub mix.