

Tim Farmer's Country Kitchen

RANCH CHICKEN

6 chicken thighs
1 ½ cups ranch
3 teaspoons chives
1 teaspoon parsley
1 tablespoon pepper
Sprinkle dry rub
Sprinkle salt seasoning mix

Mix together ranch, chives, parsley and pepper in a Ziploc bag. Take chicken thighs and season both sides with dry rub and salt seasoning mix. Add chicken to bag and soak 1-2 hours. Grill skin side down, 350 degrees until internal temperature of chicken is 170-175 degrees.

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