

# Italian Dry Rub Recipe

2 T Brown Sugar

1 tsp. Course Sea Salt

Mix with the Italian Dry Rub pack. Rub mixture over Chicken and wrap tightly in plastic wrap. Place in a baking dish and refrigerate for 4 hours to overnight.

Preheat the oven to 350 degrees F (175 degrees C). Remove plastic wrap from chicken and discard; return chicken to baking dish.

Bake in the preheated oven until chicken is done and juices run clear.

Another way to prepare chicken is to marinate for one hour or longer in with your favorite Italian marinade (see Vine St. Vinegar's Simple Marinade). Then pat chicken dry, use dry rub, then bake or grill.