

Grilled Chicken and Biscuits

[Doug Keiles of Ribs Within BBQ](#)

From the Yale Appliance + Lighting Chef Series

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Yield: 4-6 Servings

Ingredients:

- **1 package Pillsbury Grands Buttermilk Biscuits (8 biscuits)**
- **4 Boneless Chicken breast cutlets (2 lbs)**
- **RibsWithin Wahoo Chicken Rub**
- **RibsWithin Chicken Rub**
- **RibsWithin Turbo Salt**
- **1 tablespoon oil**
- **¼ Cup mayonnaise**
- **1 Tablespoon Ketchup or hot sauce**

Methods:

1. Cook biscuits according to directions on package just before starting to grill chicken. Biscuits can be baked in a hot grill with indirect heat.
2. Rub chicken lightly with RibsWithin Chicken Rub and then with RibsWithin Wahoo Chicken Rub.
3. Start grill on high for 5-10 minutes. Clean grate. Put 1 tablespoon oil on paper towel and rub on grate with tongs.
4. Mix mayonnaise and ketchup, or hot sauce, and let rest
5. Lightly sprinkle chicken with RibsWithin Turbo Salt.
6. Turn Grill to medium and put one burner to low.

7. Grill chicken breasts for 3 minutes per side on medium.
8. Move chicken breasts to low burner and grill for 1 minute per side.

Assemble

1. Cut biscuits in half and spread both sides with mayo sauce
2. Place $\frac{1}{2}$ chicken breast on biscuit, cover and enjoy.

Serving suggestions:

- Add one slice of crispy bacon, cut in half, for an added treat
- Add lettuce and tomato for a nice crunch