



Nonna Snowden Cooks

Cook, Skydive, Have Fun, Give Back



Chicken Quarters

Nonna Snowden recommends you visit her at www.nonnasnowden.cooks and watch her “how to” videos on preparing several dishes. You can, also, visit [Nonna's YouTube channel](#) here. This is Nonna's third episode in her Appliance Wars series. This time Nonna cooked BBQ chicken quarters in the instant pot, air fryer, and oven. She topped the chicken with a homemade BBQ sauce (recipe is on the website). This recipe includes all three appliances!

Chicken Quarters

4 Chicken Quarters (with skin)
Dan Pastorini's Texas Style Rub
Gumbo Daddy's Cajun Seasonings
Jacobsen Ghost Chili Salt
Nonna's Homemade BBQ Sauce

1. Season the chicken quarters with DP Texas Style Rub, Gumbo Daddy's Cajun Seasonings, Jacobsen Ghost Chili Salt.

Oven:

1. Preheat oven to 375°F.
2. Lightly oil the bottom of a baking pan
3. Place Chicken in to pan.
4. Cook for about 50ish mins or until chicken is cooked through (visually check) or chicken's temperature is 180°F.

Instant Pot: (See Note 1)

1. Put 1 cup water and rack into instant pot's pot.
2. Add chicken quarters.
3. Cook on "MEAT STEW" setting for the automatic time given. On Nonna's instant pot that time is 20 mins.
4. Once cooked (make sure to release the pressure on the instant pot in according to the instructions), remove the chicken quarters and place them in a baking pan.
5. Paint (or coat) the BBQ sauce over the chicken quarters.
6. Place in the oven at 375°F for 5-10 minutes. Just enough to crisp up the outer layer. (check at 5 mins so as not to over cook)

Air Fryer: (See Note 2)

1. Place chicken quarters in the airfryer pan with bottom down.
2. Set temperature at 360°F.
3. Set timer for 10 mins
4. After 10 mins check the chicken, flip the chicken so that the bottom is up.
5. Cook for an additional 20 mins and check the chicken. Either visually confirm it is cooked through or use a gauge to ensure the chicken is 180°F. If it isn't cooked, continue cooking.
6. When chicken is cooked, paint (or coat) with BBQ sauce.
7. Put chicken quarters back into air fryer for NMT 5 mins.

Note 1: Read your multi cooker or instant pot's directions. Follow the instructions. The cooker may require slightly different steps in setting up and/or relieving pressure than what Nonna did.

Note 2: Nonna cooked the chicken in the air fryer for 37 mins and then an additional 5 mins with the BBQ sauce on. The chicken was a tad dry.

Nonna donates 50% of proceeds to JumpForTheRose.org.

