

Barbecued Chicken

Thom Hackett

Servings: 8



Easy, easy, easy to prepare.

Ingredients

1 chicken, cut-up and skinned
butter, for frying

Sauce Ingredients:

1 red or white onion, small, chopped very fine
2 tablespoons butter
2 tablespoons apple cider vinegar
2 tablespoons brown sugar
¼ cup lemon juice
¼ cup soy sauce
1 cup catsup
3 tablespoons Worcestershire sauce
1 teaspoon dry mustard
1 cup water
¼ teaspoon garlic powder
¼ teaspoon celery seed
¼ teaspoon chili powder
¼ teaspoon paprika
½ teaspoon Tabasco pepper sauce
½ teaspoon curry powder
½ teaspoon black pepper

Cooking Method

Brown skinned chicken in butter (do not flour).

TO MAKE SAUCE:

1. Cook onion in butter until tender and slightly brown.
2. Combine all other ingredients, pour into onions and simmer for 30 minutes.
3. Pour sauce over browned chicken and cook in oven at 300°F for 1 hour, or until tender.