

Chicken BBQ Tennessee Style

Thom Hackett

Servings: 2



Ingredients

1½ cup tomato puree
¾ cup cider vinegar
⅓ cup olive oil
⅓ cup Worcestershire sauce
½ cup firmly packed dark brown sugar
½ cup molasses
3 tablespoons prepared mustard
2 tablespoons minced garlic
Juice of 1 lemon
1 (3- to 4-pound) chicken, cut into half

Cooking Method

Combine tomato puree, vinegar, oil, Worcestershire, sugar, molasses, mustard, garlic and lemon juice in a large non-reactive saucepan.

1. Simmer for 15 minutes, stirring often.
2. Set aside for 1 hour to permit flavors to meld.
3. Pat chicken dry.

Prepare charcoal fire or fire up the gas grill for indirect-heat cooking.

1. When coals are ready, place chicken directly over hot coals or directly over the gas flame.
2. Lightly brown on both sides (about 5 minutes per side).
3. Rearrange chicken on rack so pieces are not directly over coals or gas flame.
4. Then close lid.
5. Cook, monitoring for a low cooking temperature (about 225 °), for 15 minutes.
6. Then turn chicken again.
7. Grill another 15 minutes.
8. Place heavy-duty aluminum foil under chicken to help prevent flare-ups.
9. Baste chicken with half of the sauce, reserving remaining sauce.
10. Then close lid.
11. Every 10 minutes, baste chicken.
12. Then turn chicken over.
13. Chicken is done when internal temperature of thickest part of breast meat registers 170° and other parts register 180° (50 minutes to 1 hour total).
14. Pass reserved sauce at the table.