

Southern Barbeque Chicken

Serves: 6

Ingredients

1 ½ pounds chicken, skinless (breasts, drumsticks)
½ cup ketchup
¼ cup cider or red wine vinegar
3 Tbsp. firmly packed brown sugar
2 garlic cloves, minced

1 Tbsp. dry mustard
1 tsp. Worcestershire sauce
½ tsp. cayenne pepper or Tabasco sauce or other hot pepper sauce
¼ cup onion, finely chopped (optional)

Combine all ingredients, except chicken in a saucepan. Bring to boil, reduce heat to low and simmer for 15 minutes, until thickened and flavor are blended.

Wash chicken and pat dry. Place chicken on a large platter. Brush chicken with half of the sauce mixture. Cover with plastic wrap and marinate in the refrigerator for 1 hour.

Place chicken on a baking sheet lined with aluminum foil and broil for 10 minutes on each side to seal in juices. Turn down to 350 degrees, and add the remaining sauce to the chicken.

Cover the chicken with aluminum foil and continue baking for 30 minutes or until chicken is done.