

Meat/BBQ Chicken

A: 1C BBQ sauce

B: 2t salt
2t pepper

C: 4# chicken, skin on

1. Combine (A) with 1C water, reserve.
2. Apply (B) liberally to (C), place on hot side of grill. Cook 15 minutes, turning twice, and brushing with thinned sauce.
3. As skin browns and crisps, move to cool side of grill. Cook 20 minutes longer.
4. Move briefly to hot side of grill, brushing with sauce and turning a few times to coat. Remove to platter and serve.

Servings: 6

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From the kitchen of David and Jennifer Deaven