Meat/BBQ Chicken

- A: 1C BBQ sauce
- B: 2t salt 2t pepper

- C: 4# chicken, skin on
 Combine (A) with 1C water, reserve.
 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.
- 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