

The McCutchen House
B A R B E C U E D C H I C K E N

INGREDIENTS

1 each whole chicken, cut into 8 pieces
1 oz. garlic, minced
1 oz. vegetable oil
4 oz. red wine vinegar
2 oz. brown sugar
1 cup beef broth
10 oz. ketchup
2 tspn. dry mustard
1 Tbsp. Worcestershire sauce
salt and pepper to taste
cayenne pepper to taste

This recipe serves 6 people.

DIRECTIONS

In a lightly greased casserole dish, arrange the chicken in a single layer and bake at 350 for 30 minutes.

While the chicken is baking, combine the remaining ingredients in a small sauce pan and bring to a simmer for about 20 minutes.

Remove the chicken from the oven and baste with half the sauce.

Return the sauced chicken to the oven and continue to bake for an additional 30 minutes, basting periodically, or until chicken is completely cooked through.

Remove the chicken and pour the remaining sauce atop the chicken. Serve immediately.