

BRILLIANT OVEN BBQ CHICKEN

Serves 6

Time: 1 hour & 45 minutes

Plan Ahead: Make the sauce.

Sauce:

- ½ stick butter
- ⅓ cup yellow onion, minced
- 2 cloves fresh garlic, minced
- 2 teaspoons paprika
- 2 teaspoons chili powder
- ½ cup cider vinegar
- 1 Tablespoon Worcestershire sauce
- ½ cup brown sugar
- ¼ cup molasses
- ¼ teaspoon ground cayenne pepper
- 2 teaspoons coarse salt
- 1 teaspoon ground black pepper
- 1 6 oz. can tomato paste
- 1 cup water

Chicken:

- 1 fryer chicken cut up
- 2 Tablespoons olive oil
- 2 Tablespoons butter

Prepare the sauce first:

1. In a Dutch oven melt one half-stick butter.
2. Add the minced onion and cook until the onion is soft. Add minced garlic and sauté until you smell the aroma. Add the next 11 remaining ingredients including the water.
3. Bring the mixture to a boil stirring with a whisk until smooth. Immediately turn the heat down to simmer.
4. Simmer uncovered for 25 min.

Prepare the chicken:

1. Wipe off the chicken pieces with wet paper towels. Season generously with coarse salt and fresh ground black pepper. (Very important.)
2. Heat a large skillet or frying pan. Add olive oil and butter.
3. When the olive oil/butter begins to sizzle, place the chicken pieces in the pan and brown on both sides until golden brown.
4. Remove to a platter lined with paper towels to catch the excess oil.
5. Lightly oil (using olive oil) a 9x13 inch baking dish.
6. Place the browned chicken pieces in the baking dish. Spread on half of the BBQ sauce and cover with foil. Bake for 50 min.
7. Remove the foil and spread on the rest of the sauce. Continue baking for another 10 min. Serve immediately and use any extra sauce from the bottom of the pan.

Serve with: Orange Muffin Rolls page 235 or corn bread. Baked or mashed potatoes with corn page 199.

Variations: Use all breasts with the bone-in. Use boneless/skinless. Or use thighs and legs. Quick BBQ Chicken: Butter the casserole dish well with melted butter. Dip the chicken pieces in milk and then cover in flour. Shake off excess flour. Set in baking dish and cover with tons of homemade BBQ sauce or your favorite store bought BBQ sauce. Cover with foil. Bake for 1 hour at 350°.

I get really hungry for my great BBQ Chicken during the winter months. This has the perfect amount of "KICK" that will please the entire family. It could be my very favorite, ever!! My BBQ Chicken could become your Super Bowl Tradition!

SUNDAY TRADITIONS

