

# Chicken Barbecue Cornell

Jean Sieper

Unitarian Universalist Fellowship of Vero Beach, FL 2000

## Servings: 10

*10 chicken breast halves*

*1 cup cooking oil*

*1 pint cider vinegar*

*1 tablespoon salt*

*1 tablespoon poultry seasoning*

*1 teaspoon pepper*

*1 egg*

In a bowl, make a sauce of the oil, vinegar, salt, poultry seasoning, pepper and egg.

Dip the chicken in the sauce and then place on a medium-hot grill. Turn every 10 minutes and baste each time with a brush.

Grill for about 45 minutes or until done.

---

Per Serving (excluding unknown items): 458 Calories; 36g Fat (70.2% calories from fat); 31g Protein; 3g Carbohydrate; trace Dietary Fiber; 114mg Cholesterol; 739mg Sodium. Exchanges: 0 Grain(Starch); 4 1/2 Lean Meat; 4 1/2 Fat; 0 Other Carbohydrates.