

Barbecue Sauce for Grilled Chicken

"Lasting Impressions" - St Joseph's Hospital of Atlanta Auxiliary (1988)

Yield: 1 quart

1 cup margarine

1/2 teaspoon

Worcestershire sauce

1 tablespoon sugar

1 1/2 teaspoons garlic powder

1/4 cup salt

1/2 teaspoon pepper

1 1/2 pints (3 cups) water

Melt the margarine in a medium saucepan. Add the Worcestershire sauce, sugar, garlic powder, salt and pepper. Blend. Add the water. Heat. Keep the sauce warm so that the margarine stays melted.

Dip the chicken pieces in the sauce and start grilling.

Every time that the chicken is turned, dip it in the sauce.

Serve any remaining sauce in a bowl at the table.

Per Serving (excluding unknown items): 1691 Calories; 182g Fat (95.0% calories from fat); 3g Protein; 19g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 27749mg Sodium. Exchange: 1 Grain(Starch); 36 Fat; 1 Other Carbohydrates.