

Barbequed Chicken

Linda Barrow

St Timothy's - Hale Schools - Raleigh, NC - 1976

*2 frying chickens
1/4 cup vinegar
1 medium onion, finely
chopped
cup chili sauce (optional)
2 cups water
2 tablespoons
Worcestershire sauce
1 stick butter
(3-1/2 tablespoons) juice of
one lemon*

Preheat the oven to 450 degrees.

Salt and pepper the chicken. Dust with flour before placing in a broiler pan.

In a saucepan, bring the vinegar, onion, chili sauce, water, Worcestershire, butter and lemon juice. Pour over the chicken.

Bake for 20 minutes. Reduce the heat to 300 degrees.

Bake for two additional hours or until tender.

Per Serving (excluding unknown items): 887 Calories; 92g Fat (90.7% calories from fat); 3g Protein; 18g Carbohydrate; 2g Dietary Fiber; 248mg Cholesterol; 1249mg Sodium. Exchanges: 1 1/2 Vegetable; 18 1/2 Fat; 1/2 Other Carbohydrates.