

Reid`s Barbecued Chicken

Jo Reid - Rock Hill, SC

Treasure Classics - National LP Gas Association - 1985

Yield: 4 to 6 servings

*1 whole fryer chicken, cut
up
1 cup ketchup
1 teaspoon garlic powder
1 whole onion, grated
1/2 stick margarine, melted
3 tablespoons sugar
2 tablespoons
Worcestershire sauce*

Preparation Time: 15 minutes

Bake Time: 1 hour

Cut up the fryer.

In a bowl, mix the ketchup, garlic powder, onion, margarine, sugar and Worcestershire sauce. Mix well

Place the chicken, bone side up, in a 10x12x3-inch casserole dish. Pour the sauce over the top of the chicken into the dish. Baste the chicken.

Bake for 30 minutes at 350 degrees. Pour off any excess water. Turn the chicken over.

Bake for 30 minutes more.

Per Serving (excluding unknown items): 876 Calories; 46g Fat (45.2% calories from fat); 6g Protein; 120g Carbohydrate; 5g Dietary Fiber; 0mg Cholesterol; 3678mg Sodium. Exchanges: 0 Grain(Starch); 1 1/2 Vegetable; 9 Fat; 7 Other Carbohydrates.