

# Barbecued Chicken

## Servings: 4

*1 chicken, cut-up and skinned  
butter, for frying  
1 red or white onion, small, chopped  
very fine  
2 tablespoons butter  
2 tablespoons apple cider vinegar  
2 tablespoons brown sugar  
1/4 cup lemon juice  
1/4 cup soy sauce  
1 cup catsup  
3 tablespoons Worcestershire sauce  
1 teaspoon dry mustard  
1 cup water  
1/4 teaspoon garlic powder  
1/4 teaspoon celery seed  
1/4 teaspoon chili powder  
1/4 teaspoon paprika  
1/2 teaspoon Tabasco pepper sauce  
1/2 teaspoon curry powder  
1/2 teaspoon black pepper*

Cuisine: Chicken

## Preparation Time: 15 minutes

Brown skinned chicken in butter (do not flour).

TO MAKE SAUCE: Cook onion in butter until tender and slightly brown. Combine all other ingredients, pour into onions and simmer for 30 minutes.

Pour sauce over browned chicken and cook in oven at 300°F for 1 hour, or until tender.

*Easy, easy, easy to prepare.*

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Per Serving (excluding unknown items): 962 Calories; 65g Fat (60.7% calories from fat); 67g Protein; 27g Carbohydrate; 1g Dietary Fiber; 355mg Cholesterol; 2175mg Sodium. Exchanges: 0 Grain(Starch); 9 Lean Meat; 1/2 Vegetable; 0 Fruit; 7 Fat; 1 1/2 Other Carbohydrates.