

# Barbecue Chicken

## Ingredients

- 2 tsps each; salt, sweet paprika and brown sugar
- 1 tsp each; celery salt, dried oregano, dry mustard, black pepper, ground cumin, garlic powder and chili powder
- pinch cayenne pepper
- 3/4 cup finely chopped onion
- 2 tsps minced garlic
- 2 tbsps canola oil
- 2 tbsp brown sugar
- 1/2 tsp cayenne pepper
- 1/2 cup ketchup
- 1/2 cup apple cider vinegar
- 2 tbsps prepared yellow mustard
- 2 tbsps lemon juice
- 1/4 cup water
- dash worcestershire sauce
- salt and pepper to taste
- 5 lbs chicken pieces, bone-in

## Instructions

Serves: 6-8

Rating: Awesome

Dry Rub: Combine first 3 ingredients together and store in an airtight container.

## Summary

**Yield:** 6

**Source:** Priscilla (Adapted from Food Network - Paula Deen)

**Prep Time:** 20 minutes

**Category:** Poultry

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Sauce: In a medium saucepan, over medium heat, saute the onion and garlic in canola oil until soft. Add salt and pepper. Stir in remaining ingredients, except chicken pieces, and bring to a boil. Lower the heat and simmer for 10 minutes.

Sprinkle dry rub on chicken pieces and rub in mixture with hands. Grill chicken until almost cooked (about 15-20 minutes). Baste with sauce and cook until done (approximately 10 minutes).