

Grilled Blackened BBQ Chicken



Serves 4

2c ketchup

1/2c brown sugar

2T white vinegar

2T garlic clove, minced

2T onion, minced

2t mustard, dry

2t cayenne

salt and pepper

4 pounds chicken, cut~up

Mix all ingredients for sauce.

Season chicken with salt and pepper.

Grill meat over low heat or bake at 325, covered 1 hour. Reduce remaining sauce and baste occasionally.

Prepare Ahead Tip

Make sauce 24 hours in advance and keep refrigerated.