

# BARBECUE CHICKEN

Serves 4 to 6.

By Dennis W. Viau; modified from several recipes.

Everyone who has ever stood at a barbecue grill holding tongs knows how to grill chicken. It had been about 30 years since I last cooked food on a grill, and I added the challenge of using split red oak firewood rather than charcoal briquettes. I made a simple barbecue sauce and grilled some chicken drumsticks. This is a simple recipe, suitable for beginners.

## **Ingredients:**

### ***For the Barbecue Sauce:***

4 tablespoons olive oil  
3 tablespoons honey  
2 tablespoons balsamic vinegar  
1 tablespoon lemon juice  
2 tablespoons Worcestershire sauce  
1 teaspoon dry mustard powder  
1 teaspoon chipotle chili pepper  
2 cloves garlic, minced  
Optional: 2 teaspoons red pepper flakes

### ***For the Chicken:***

4 to 6 pieces chicken  
Salt and pepper

## **Directions:**

Combine the barbecue sauce ingredients and whisk to mix. Set aside until needed.

Season the chicken pieces with salt and pepper and grill until nearly done. During the last stage of cooking brush the chicken often with barbecue sauce. When chicken is fully cooked the juices will run clear and the internal temperature will be at or above 168°F (76°C).

Serve with your favorite side dishes.

