



Spiced Grilled Chicken

Ingredients:

- 1 2 1/2 to 3 - pound Chicken, quartered
- 1/4 cup finely chopped onion
- 3/4 cup ketchup
- 1 tablespoon Worcestershire sauce
- 1/2 teaspoon celery seed
- 1/2 teaspoon kosher salt
- 1 teaspoon Tabasco® sauce
- 2 tablespoons olive oil
- 1 clove garlic, minced
- 1/4 cup vinegar
- 2 teaspoons brown sugar
- 1 teaspoon dry mustard
- 1/4 teaspoon black pepper

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Directions:

1. Heat oil in saucepan and sweet onion and garlic until tender but do not brown. Add ketchup, stir, and add remaining ingredients except chicken. Bring to a boil. Reduce heat, simmer, uncovered, for 10 minutes, stirring occasionally. Set sauce aside.
2. Season chicken with salt and pepper. Place chicken pieces bone side down over medium to hot coals. Grill 25 minutes (until bone side is well browned). Turn pieces over and grill 25 minutes more until chicken is tender. Brush chicken frequently with sauce during last 10 minutes of grilling.

Recipe courtesy of the National Chicken Council and U.S. Poultry and Egg Association.

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