



## BARBECUED CHICKEN

- 2 Broiling Chickens
- Melted Fat
- 1/3 Cup Cider Vinegar
- 1 Teaspoon Worcestershire Sauce
- 1/2 Teaspoon Onion Salt
- 1/4 Teaspoon Garlic Salt
- 1/2 Teaspoon Salt
- 1/8 Teaspoon Pepper
- Dash Paprika
- 1 Tablespoon Tomato Paste
- 1/2 Cup Melted Fat

## DIRECTIONS

1. Have chickens split down the back.
2. Clean thoroughly.
3. Brush with melted fat and place on heated broiling rack, skin side down.
4. Place rack 5 inches from heat and broil 15 minutes.
5. Turn, brush with fat, and broil on the other side, turn again to have skin side up.
6. Allow 45 to 60 minutes to broil chicken, flipping every 10 to 15 minutes.
7. Combine remaining ingredients to make a sauce and baste the chicken while broiling.