

# Carolina-Style Barbecued Chicken



PREPARATION TIME  
**20 minutes**



COOKING TIME  
**10 minutes**



PERFECT PARTNER  
**coleslaw**



Buying a large can of frozen lemonade concentrate for this recipe will be economical. Save the leftovers and blend the concentrate with a few strawberries for a great drink to serve with this chicken.

## SHOPPING LIST

- pepper • hot sauce • chicken
- lemonade concentrate

## ON HAND

- oil • onion • ketchup • butter
- salt • garlic powder • cayenne
- cider vinegar

## INGREDIENTS

- 2 tablespoons vegetable oil
- 8 chicken thighs
- 1 medium onion, finely chopped
- 1 medium green bell pepper, finely chopped
- 1 cup frozen lemonade concentrate, thawed
- 1 cup ketchup
- 1/2 cup butter or margarine, melted
- 2 teaspoons salt
- 1 teaspoon hot pepper sauce
- 1 teaspoon garlic powder
- 1/2 teaspoon cayenne pepper
- 3 tablespoons cider vinegar

SERVES 4

**COOK'N**  
*Express*

• Frozen lemonade concentrate is easily thawed by placing it in the refrigerator the night before you plan to use it. Or, simply run warm water over the can for 3 to 4 minutes for a fast thaw.

### Make Ahead

You can prepare the sauce in step 2 up to 8 hours ahead and refrigerate until ready to use.

### VARIATION

*If your family is a white-meat only family, this recipe works equally well with turkey tenders.*

**1** Preheat grill. Heat oil in a large skillet over medium heat. Add chicken. Cook until chicken is browned, about 3 minutes per side. Remove skillet from heat.



**2** Combine onion, bell pepper and lemonade concentrate in a medium saucepan. Stir in ketchup and butter. Add salt, hot pepper sauce, garlic powder, cayenne pepper and vinegar; mix well.

**3** Bring sauce to a boil; reduce heat. Cook, stirring frequently, until slightly thickened, about 5 minutes. Reserve half of sauce. Place chicken on grill; baste with remaining sauce.



**4** Grill chicken, turning frequently and basting with sauce, until cooked through, about 10 minutes. Serve reserved sauce with chicken.