

Chunky Barbecued Chicken



PREPARATION TIME
20 minutes



COOKING TIME
30 minutes



PERFECT PARTNER
coleslaw



Economy-size cans of tomato products can be found in the value aisle of the supermarket.

Once a can has been opened, place any unused tomatoes in small plastic containers; freeze up to 6 months.

SHOPPING LIST

- cut-up chicken
- tomato sauce • red onion
- cayenne pepper • tomatoes

ON HAND

- brown sugar • cider vinegar
- Worcestershire sauce
- garlic • salt

INGREDIENTS

- 1 (14½-ounce) can diced tomatoes or 1½ cups diced fresh tomatoes
- 1 cup tomato sauce or ketchup
- ¼ cup chopped red onion
- 1 tablespoon packed brown sugar
- 1 tablespoon cider vinegar
- ¼ teaspoon salt
- 1 tablespoon Worcestershire sauce
- 2 cloves garlic, crushed
- ¼ teaspoon cayenne pepper
- 1 (3 pound) chicken, quartered

SERVES **4**

COOKIN' *Express*

- To soften brown sugar that has hardened, place in a glass jar with a tight-fitting lid. This will soften the sugar and make it easier and quicker to measure.
- Prepare chicken on the barbecue and omit baking and broiling steps. Grill chicken for about 40 minutes.

Make Ahead

Prepare the barbecue sauce up to 3 days ahead; place in an airtight container and refrigerate.

1 Preheat oven to 350°F. Drain tomatoes and discard juice. Combine tomato sauce, onion, sugar, vinegar, salt, Worcestershire sauce, garlic and cayenne pepper in a medium saucepan. Mix well.



2 Add drained tomatoes to saucepan. Cook sauce over medium heat, stirring occasionally, until slightly thickened, about 10 minutes.

3 Place chicken on a foil-lined broiler pan. Brush both sides of chicken with sauce, reserving ¾ cup. Bake until chicken is cooked through and juices run clear when meat is pierced with a knife, about 20 minutes.



4 Preheat broiler. Brush chicken with remaining sauce. Broil chicken, turning once, until lightly browned, about 5 minutes per side.

◆ VARIATION

Add a little heat to this recipe by stirring in 2 tablespoons hot pepper sauce to the mixture in step 1.