

Down-Home Barbecued Chicken



PREPARATION TIME
10 minutes



COOKING TIME
55 minutes



PERFECT PARTNER
corn-on-the-cob



Look for small “fryer” or “broiler” chickens on sale in your supermarket. You will often save as much as 25 percent. Cut the extra chicken into pieces and wrap in plastic wrap before freezing.

SHOPPING LIST

• lemons • chicken

ON HAND

• butter • garlic salt • cumin
• cayenne pepper • salt
• pepper

INGREDIENTS

- 1/2 cup butter or margarine
- 3/4 cup lemon juice
- 2 teaspoons garlic salt
- 2 tablespoons cumin
- 2 teaspoons cayenne pepper
- 3 (2-pound) chickens, cut into halves
- 1 teaspoon salt
- 1/2 teaspoon pepper

SERVES **6**

Make Ahead

Prepare the marinade and marinate the chicken up to 8 hours ahead. Keep refrigerated until ready to cook.

◆ VARIATION

For spicier chicken, add an extra 1/2 teaspoon cayenne pepper to the marinade.

1 Preheat grill. Melt butter in a small saucepan. Add lemon juice, garlic salt, cumin and cayenne pepper; stir. Pour 1/2 of marinade into a resealable plastic bag.



2 Pierce chicken in several places. Sprinkle with salt and pepper. Place chicken in prepared bag; seal. Turn occasionally to coat.

3 Place chicken skin side up on grill rack. Brush with 1/2 of reserved marinade.



COOK'N
Express

• To speed up the cooking time, cut the chicken into individual serving pieces. Or you can buy the chicken pre-cut in 8 pieces. You can save about 20 minutes of cooking time with smaller pieces of chicken.



4 Grill chicken until cooked through, turning and basting occasionally with remaining marinade, about 55 minutes.