

Army Barbequed Chicken

Ingredients

50 lbs. chicken, cut-up
1 ½ quarts dry onions, finely chopped
16 ounces butter or margarine, melted
1 quart vinegar
3 quarts water
2 cups Worcestershire sauce
3 quarts ketchup
¾ cup prepared mustard
3 cups brown sugar
6 tablespoons salt
1 teaspoon black pepper

Method

Step 1: Wash chicken thoroughly under cold running water. Drain well. Place in containers, cover; set aside for use in Step 7.

Step 2: Sauté onions in 8 oz (1 cup) butter or margarine until tender.

Step 3: Add vinegar, water, Worcestershire sauce, catsup, mustard, brown sugar, salt, and pepper to sautéed onions.

Step 4: Bring to a boil, stirring constantly.

Step 5: Reduce heat; simmer 10 minutes or until well blended.

Step 6: Stir in remaining butter or margarine.

Step 7: Pour sauce over chicken; cover; refrigerate 2 hours to marinate.

Step 8: Drain chicken; reserve marinade for use in Step 10.

Step 9: Place chicken, skin side up, on lightly greased pans.

Step 10: Bake 1 1/2 hours or until chicken is tender; bast with marinade 2 or 3 times during baking period. (Note: Chicken should be cooked for at least 20 minutes after final basting.)

Source: U. S. Army (100 servings)
