



# BBQ Chicken

A RECIPE FROM BACK HOME FARMS

## *ingredients*

- one 8-piece Back Home Farms chicken

BBQ Sauce: (I usually double this)

- 1 c ketchup
- $\frac{3}{4}$  c brown sugar
- $\frac{1}{4}$  c chopped onion
- $\frac{1}{2}$  tsp liquid smoke
- $\frac{1}{4}$  tsp garlic powder

## *directions*

- Bring sauce ingredients to a boil then simmer for 2 minutes.
- Set aside.
- Cook chicken on grill (we love our Pit Boss for this) turning often.
- Just before chicken is done start mopping with sauce.
- You will need to watch it close as the sauce can burn.
- Do both sides until a nice "bbq" color and chicken is completely cooked.