

BBQ CHICKEN by John Purl

Serves 60

25 whole chickens, quartered

4 cups molasses

4 cups red wine vinegar

4 cups brown sugar

4 cups tomato paste

4 tablespoons garlic powder

4 tablespoons chopped garlic

2 tablespoons onion powder

2 tablespoons chili powder

2 tablespoons salt

1 tablespoon paprika

1 tablespoon cumin

1 teaspoon cayenne

Plus a top secret ingredient which the chef would not share, giving you the opportunity to experiment.

Mix all into a sauce and marinate the chicken for several hours. Grill over medium low heat for 20 minutes. Turn and cook 15 minutes more. Serve with extra sauce.