

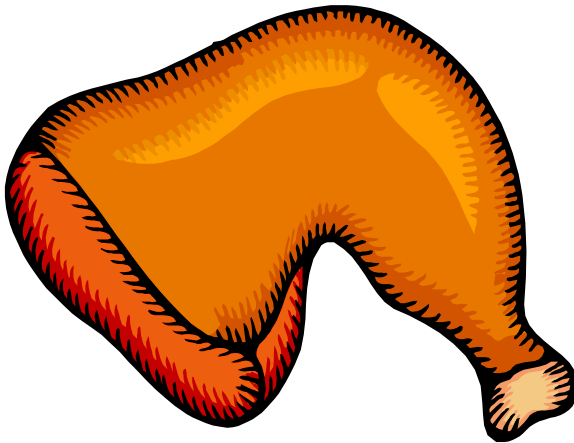
# Cameron's Kitchen



## Barbecued Chicken

### Ingredients – Serves 6

- One 2 ½ pound frying chicken, halved
- 4 tbsp. salt
- 1/3 cup cider vinegar
- ¼ cup peanut oil
- ½ tsp. Tabasco sauce
- 1/8 tsp. black pepper
- 1/8 cup water
- ½ tsp. cayenne pepper



### Steps

1. Place the chicken halves in a very large bowl or deep pot and cover with water. Sprinkle 3 tbsp. of the salt in the water. Cover the bowl or pot and refrigerate the chickens in this brine for 6 hours or overnight.
2. In a saucepan, mix together the vinegar, remaining tablespoon salt, peanut oil, Tabasco sauce, black pepper, ¼ cup water, and the cayenne. Bring this mixture to a boil, stir well, and remove from the heat.
3. Drain the chicken, pat dry, and place the halves on the grill, skin side up. Baste with the sauce and cook for 30 minutes. Using tongs, turn the chickens skin side down and baste the top with sauce. Continue to grill the chickens for an additional hour turning and basting the chicken every 15 minutes. Check for doneness by twisting a drumstick. It should move easily.