

Cookout

Barbeque Chicken

This sauce will hold its own whether you are grilling, smoking, or cooking in the oven. It requires no marinating beforehand. It will taste great if you are going for the "blackened look or more for a golden color. Not to hot, Not to Spicy. You also can adjust the heat by adding more Cayenne Pepper.

INGREDIENTS

- 4 to 6 pound of your favorite cut up Chicken pieces.....
- 1 cup Heinz Tomato Ketchup.....
- 1 cup Water.....
- ½ cup White Cooking Wine.....
- ¼ cup Light Brown Sugar.....
- 2 Cloves Garlic, minced.....
- 1 Shallot, chopped fine.....
- 1 Jalapeño Pepper, seeded, vain removed and minced.....
- 2 tablespoons of Extra Virgin Olive Oil.....
- 1 tablespoon of Louisiana Hot Sauce.....
- 1 tablespoon of Apple Cider Vinegar.....
- 1 tablespoon of Balsamic Vinegar.....
- 1 tablespoon of Worcestershire Sauce.....
- 1 teaspoon of Dry Mustard.....
- ½ teaspoon Salt.....
- ½ teaspoon Black Pepper.....
- 1 dash of Cayenne Pepper.....

PREPARATION

- Heat cooking oil in saucepan and cook Shallot for about 3 minutes. Add Jalapeno Pepper and cook about 2 more minutes. Add Garlic and cook for another 1 minute. Add the Salt and Pepper.
- Pour in the White Wine and bring to simmer over low heat. Stir in the Apple Cider Vinegar, the Balsamic Vinegar, the Worcestershire Sauce, and the Louisiana Hot Sauce. Simmer for 2 minutes.
- Pour in the Water and the Ketchup. Next stir in all the remaining dry ingredients, the Brown Sugar, the Dry Mustard, and the Cayenne Pepper. Simmer over low heat for 10 to 15 minutes stirring occasionally. Sauce is now ready.
- Whatever method you choose to cook your Chicken, either the grilling, smoking, open pit, or oven, just use this Sauce to baste the Chicken pieces in once cooking has started. Baste often turning chicken often as need for cooking method. You can't baste too much.

SERVES 6 to 8.