

## Barbecue Chicken

<http://userealbutter.com/2008/07/05/barbecue-chicken-recipe/>

*modified from Dinosaur Bar-B-Que by John Stage and Nancy Radke*

8 chicken quarters  
2/3 cup olive oil  
7 tbsps all-purpose red rub  
2 cups mutha sauce

### **all-purpose red rub**

1/2 cup paprika  
1/2 cup salt  
1/2 cup light brown sugar  
1/2 cup granulated garlic  
6 tbsps granulated onion  
1/4 cup chili powder  
1 tbsp black pepper  
1 tsp ground cumin  
1/2 tsp cayenne pepper

**All-purpose red rub:** Mix all ingredients into a bowl and rub them together with your hands. Store in plastic or glass container until ready for use. Makes 2 3/4 cups.

### **mutha sauce**

1/4 cup vegetable oil  
1 onion, puréed  
2 tbsps garlic, minced  
salt to taste  
pepper to taste  
28 oz. tomato sauce  
2 cups ketchup  
1 cup water  
3/4 cup Worcestershire sauce  
1/2 cup cider vinegar  
1/4 cup lemon juice  
1/4 cup molasses  
1/4 cup cayenne pepper sauce  
1/4 cup spicy brown mustard  
3/4 cup brown sugar  
1 tbsp chili powder  
2 tsps ground pepper  
1/2 tsp allspice, ground

**Mutha sauce:** Sauté onions and garlic in oil. Season with salt and pepper. Add remaining ingredients and bring to boil. Reduce to simmer for ten minutes and let the sauce cool. This makes a ridiculous amount of sauce – something like 10-12 cups.

**Chicken:** Mix the oil and the rub together in a bowl and massage it into the chicken pieces. Cover and refrigerate the chicken until you are ready to grill it (I gave it 8 hours). Over a 325° to 350°F temperature grill (when lid is down), position the rack as high above the coals as possible. Arrange chicken, skin-side up, directly over the coals. Close and cook for 25 to 30 minutes then flip the chicken over and cook covered, for another 20 minutes or until internal temperature reaches 160°-165°F. Flip all pieces skin-side up and slather on the Mutha Sauce. Close the lid of the grill and cook for 10 more minutes to glaze the chicken. Serve with extra sauce. Feeds 4-6.