

Our State eats

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Grilled Barbecued Chicken With Fred's Sauce

Yield: 4 servings.

For the chicken:

- 2 tablespoons Lawry's Seasoned Salt
- 2 tablespoons smoked paprika
- 1 tablespoon lemon pepper
- 4 chicken quarters
- 2 lemons, halved (for garnish)

Fred's Barbecue Sauce:

- 1 cup apple cider vinegar
- 3 tablespoons Worcestershire sauce
- 3 tablespoons honey
- ½ cup ketchup
- ½ cup water
- 1 lemon, sliced, seeds removed
- 1 teaspoon crushed red pepper flakes
- ¼ teaspoon ground allspice
- 1 teaspoon dry mustard

For the sauce: Place all ingredients in a saucepot and simmer for 30 minutes, stirring occasionally.

For the chicken: Mix together seasoning salt, paprika, and lemon pepper. Rub seasoning mixture under and on top of chicken skin on both sides. Place chicken on a baking sheet and let sit for 15 minutes.

Heat a gas grill to 400°. Treat grill grates with a paper towel moistened with canola oil.



Place chicken on grill and reduce heat to 350°. Close grill lid. After 10 to 15 minutes, baste chicken with barbecue sauce. Turn chicken over; repeat this step every 10 to 15 minutes. Cook for about 50 minutes total or until internal temperature of the chicken reaches 165°.

Baste both sides of chicken with barbecue sauce and cook for about 5 more minutes or until skin is a bit crispy.

Remove chicken from grill and allow to rest for 5 minutes before serving. While grill is still hot, place lemon halves face down on the grates. With lid open, grill lemons for 1 to 2 minutes. Remove from grill and serve with chicken.

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