

# bbq chicken

organic chicken pieces (thigh, breast, drumsticks)

bbq sauce as follows:

14 ounces ketchup

1/2 cup water

2 Tablespoons liquid smoke

4 Tablespoons worcestershire sauce

3 Tablespoons brown sugar

3 teaspoons dry mustard

2 teaspoons celery seeds

4 Tablespoons butter

1/2 teaspoon cayenne pepper

salt + pepper

make sauce ahead of time by combining all ingredients in a saucepan. bring to a full boil (stirring constantly).

reduce heat to medium and stir occasionally. cook for 10 minutes. let cool and transfer to an airtight container.

place chicken in a ziplock bag. pour 1 cup bbq sauce (or enough to cover chicken liberally). let marinate overnight.

store the remaining sauce in the refrigerator.

let chicken stand at room temp for 30 minutes before grilling. grill on low heat for 35-45 minutes (flipping once halfway through). once cooked through, brush on additional bbq sauce that has been reheated before serving.