



SPICED BARBEQUED CHICKEN (Honey Hot / Original)

- 2 tbsp cooking oil
- 1/4 cup onion, finely chopped
- 2 cloves garlic, finely chopped
- 1 tsp. celery seed
- 1 tsp. dry mustard
- 1 cup Cattle Boyz Original or Honey Hot BBQ Sauce
- salt & pepper to taste
- hot pepper sauce (optional)
- 2 1/2 - 3 lbs. chicken (quartered or cut into pieces)

Heat oil in saucepan and cook onion and garlic until tender, but do not brown. Add Cattle Boyz, stir, and add remaining ingredients. (EXCEPT chicken). Bring to a boil. Reduce heat, simmer, uncovered for 10 minutes, stirring occasionally.

Set sauce aside. Season chicken pieces with additional salt, if desired. Place chicken pieces bone side down over medium to hot coals. Grill 25 minutes (until bone side is well browned). Turn pieces over and grill 25 minutes more (until chicken is tender). Brush chicken frequently with sauce during last 10 minutes of grilling, use all the sauce.