



**WESTERN BARBEQUED CHICKEN (Original)**

- 1 chicken, cut into quarters
- 1 Tbsp. (15 ml) salt
- 1 Tbsp. (15 ml) paprika
- 1 Tbsp. (15 ml) brown sugar
- 1 Tbsp. (15 ml) mustard powder
- 1 1/2 tsp. (7 ml) grated lemon zest
- 1/2 tsp. (2 ml) cayenne pepper
- 1/2 tsp. (2 ml) white pepper
- 1/2 tsp. (2 ml) black pepper
- 1 bay leaf, crumbled fine
- 1/2 cup (125) ml Cattle Boyz Original BBQ Sauce
- 6 cloves garlic, minced

Mix all the dry ingredients with the garlic. Arrange chicken parts in a glass dish and rub entire surface with spice mix. Cover and marinate in the refrigerator over night or 1 hour at room temperature. Preheat the barbecue to 400F. Cook legs and thighs for 10 minutes, turning occasionally. Add breasts and cook for another 15 minutes, or until golden but not charred. Brush with barbecue sauce and continue to cook for 5 minutes, turning frequently. Serves 4. Recommended serving with potato and marinated vegetable salad.