

Skillet Barbequed Chicken

Gordon Schmierer, MG

1 frying chicken, cut into serving pieces (you can use thighs and omit oil)

1/2 cup oil

2 Tbs. vinegar

2 Tbs. brown sugar

1/3 cup catsup

1 tsp. Worcestershire Sauce

1/4 tsp. garlic salt

1/2 tsp. each, pepper, celery seed, parsley flakes

1/4 cup water

This recipe also works well with pork. Serve with a salad for a complete meal.

1. Mix all ingredients in frying pan.
2. Set in chicken pieces and cook uncovered over medium heat, turning to brown evenly. Cook until tender about 35 minutes.
3. Remove chicken from the pan and add water to loosen all the browned particles in the pan.
4. Serve sauce over chicken.