

Tasty Recipes for You to Try



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White B-B-Que Sauce on Roasted Chicken Quarters

Makes 36 ounces sauce

Shared by: Sally Slack

Recipe by Molly Vineyard Duncan; Decatur, AL and Auburn, AL

Ingredients:

White B-B-Que Sauce

12 oz. can Pet[®] evaporated milk
White vinegar
Miracle Whip[®] Salad Dressing
Salt and coarse black pepper, to taste
4-8 Chicken quarters with skin on and bone in

Brine for 4 Chicken Quarters

1/4 C. salt
5 C. cold water
Herbs de Provence, for taste
Large freezer zip-top bag

Directions:

Brining the Chicken

1. For best results, chicken must be brined. Brining is 20 parts water to 1 part salt. I used the portion of 1/4 cup of salt to 5 cups water.
2. In a large container, stir salt into water until dissolved and add some Herbs de Provence.
3. Place chicken quarters into large freezer zip-top bag and carefully add brine mixture. Refrigerate 1-2 hours.

White B-B-Que Sauce

1. In a small sauce pan, pour the Pet[®] milk. Fill can with vinegar, pour into saucepan and repeat with salad dressing. In other words, equal parts of each! Add salt & pepper to taste. Cook over medium heat, stirring frequently. Once sauce is thoroughly mixed, reduce heat to low and keep warm.
2. Preheat oven to 325 degrees. Rinse and pat dry the chicken quarters that have been 'brined'. Rub with kosher salt and fresh ground pepper. Rub with olive oil. Roast in oven for 1 hour. Skin should be golden.
3. Pour B-B-Que sauce over chicken, continue roasting 15 minutes. Repeat with sauce and roast another 5-10 minutes. Chicken temperature should be 180. Remove chicken to serving platter and let 'rest' for 5 minutes or so. Place remaining warmed sauce in small pitcher beside meat for self serve!

* If you grill chicken, you should baste frequently with sauce. Be sure to set some sauce aside to serve when ready. Also delicious with pork chops!