



A HAPPY CAMPER

## Dutch Oven BBQ Chicken for 100 People

Ahappycamper.com or 208-736-8048

### **50 lb Chicken, cut-up**

- 1 1/2 qt Onions, finely chopped**
- 16 oz Butter or Margarine, Melted**
- 1 qt Vinegar**
- 3 qt Water**
- 2 c Worcestershire Sauce**
- 3 qt Ketchup**
- 3/4 c Prepared Mustard**
- 3 c Brown Sugar**
- 6 tb Salt**
- 1 ts Black Pepper**

**Step 1: Wash chicken thoroughly under cold running water. Drain well. Place in containers, cover; set aside for use in Step 7.**

**Step 2: Sauté onions in 8 oz (1 cup) butter or margarine until tender.**

**Step 3: Add vinegar, water, Worcestershire sauce, catsup, mustard, brown sugar, salt, and pepper to sautéed onions.**

**Step 4: Bring to a boil, stirring constantly.**

**Step 5: Reduce heat; simmer 10 minutes or until well blended.**

**Step 6: Stir in remaining butter or margarine.**

**Step 7: Pour sauce over chicken; cover; refrigerate 2 hours to marinade.**

**Step 8: Drain chicken; reserve marinade for use in Step 10.**

**Step 9: Place chicken, skin side up, in your 17' Maca Dutch Oven.**

**Step 10: Bake 1 1/2 hours or until chicken is tender; baste with marinade 2 or 3 times during baking period. (Note: Chicken should be cooked for at least 20 minutes after final basting.)**