

Chicken BBQ Coating
(Yield 25 halves)

SLEEZY CHICKEN BARBECUE
B Jones

½ gallon vinegar
¼ gallon vegetable oil
4 eggs
4 teaspoons poultry seasoning
2 teaspoons pepper
1 cup salt

Lightly beat the eggs stir in all the other ingredients. Make sauce about 12 to 24 hours before the barbecue. Pour back into the vinegar and oil bottles. Refrigerate.

Baste chicken often as it is cooking on the pit.

Make enough sauce for the number of chicken halves you are cooking, plus at least one extra batch. As the cooked halves are placed in the containers lightly sauce each layer of chicken.