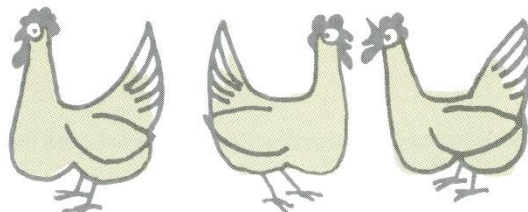


WHAT'S COOKING IN OUR ARCHIVES!

A taste of the past



outdoor barbecued chicken

Use halves, quarters or smaller pieces of chicken. Brush with butter or cooking oil and sprinkle with salt, pepper and paprika. Arrange chicken pieces skin side down on greased grill, about 3 inches from fire. Brown 3 minutes; turn, and brown other side. Raise grill another 2 inches above fire and continue barbecuing until chicken is tender (quarter chicken, 30 to 35 minutes; half chicken, 50 to 55 minutes). Turn often to avoid scorching; leave skin side up for 5 minutes but skin side down only 3 minutes. To avoid flame-up, baste lightly with butter or cooking oil after each turning. Barbecue sauce may be applied during last 7 or 8 minutes of cooking.

Tangy Barbecue Sauce

1/2 cup finely chopped onion

1/2 cup butter

1/2 cup vinegar

1 cup tomato juice

1 cup tomato catsup

1 tablespoon Worcestershire sauce

1/4 cup brown sugar

1 teaspoon dry mustard

1 teaspoon salt

1 teaspoon paprika

Sauté onion in butter about 5 minutes. Add remaining ingredients, bring to boil and simmer 15 to 20 minutes. *Makes about 3 cups.*