

FIREMAN'S CHICKEN

½ CUP MAYONNAISE

1 CUP VEGETABLE OIL

2 CUPS CIDER VINEGAR

1 TBSP. SALT

1 TBSP. POULTRY SEASONING

½ tsp. PEPPER

1 TBSP. GARLIC POWDER

1 tsp. PAPRIKA

WHISK ALL INGREDIENTS TOGETHER. POUR OVER APPROXIMATELY 5 POUNDS OF CHICKEN PIECES. MARINATE 24 HOURS AND BASTE WITH SAUCE WHILE COOKING ON THE GRILL.

TO ADD EVEN MORE FLAVOR TO THE MARINADE ADD:

1 TBSP. WORCESTERSHIRE SAUCE

1 TBSP. SUGAR

1 TBSP. LEMON JUICE

