



Hunt Country Barbecued Chicken

- 6 lbs. Chicken parts
- 2 T. Butter
- 2/3 C. Green (spring) onions, finely chopped
- 1/2 C. Celery, finely chopped
- 1 1/2 C. Catsup
- 2 T. Brown sugar
- 2 T. Worcestershire sauce
- 2 T. Prepared mustard
- 1/3 C. Hunt Country **Seyval Blanc** wine
- 1/3 C. Water

1. Melt butter in skillet. Add onions, celery and green pepper. Cook until tender.
2. Add remaining ingredients and simmer for 20 min.
3. Baste chicken with barbecue sauce while cooking on the grill. (Chicken may be partially cooked before placing on grill, with less cooking time required on the grill. The chicken retains more moistness and flavor is enhanced.)
4. Enjoy with a glass or two of Hunt Country **Seyval Blanc** or **Hunters Red**.