



Cornell Barbecued Chicken

Yields about 20 broiler halves

- 1 C. Oil
- 2 C. Vinegar
- 4 T. Salt
- 1 tsp. Coarse pepper
- 1 T. Poultry seasoning
- 1 Egg

1. Beat above ingredients together. Heat to boiling.
2. May be used to swab chicken over an outside barbecue, or chicken may be baked at 375° for 1½ hours, basting frequently (I prefer to marinate chicken in sauce prior to baking or barbecuing).
3. Serve with Hunt Country **Seyval Blanc**, **Chardonnay** or **Cayuga White**.
4. Put leftover marinade in a jar and refrigerate. Use on fish and other white meats.