



early childhood community development centre

Chicken and BBQ Sauce

Ingredients - Makes 8 Servings

- 4 lb. chicken breasts and legs (8 pieces), bone in, skinless
- 1 cup bottled BBQ sauce
- ½ cup ketchup
- ¼ cup packed brown sugar
- 2 Tablespoons white vinegar or lemon juice
- 1 Tablespoon prepared mustard

Directions

1. Preheat oven to 350 degrees F (180 degrees C). Lightly grease 9 x 13 inch (3 L) glass baking dish or spray with non-stick cooking spray.
2. Place chicken in single layer in dish.
3. In large measuring cup, combine BBQ sauce, ketchup, brown sugar, vinegar and mustard; pour over chicken.
4. Bake, uncovered, for 45 to 50 minutes or until juices run clear when chicken is pierced with fork.

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