



Barbecuing with GRANNY'S

CHICKEN BASTING SAUCE

An excellent basting sauce that keeps chicken moist throughout the cooking period.

1/2 cup	butter or oil	125 ml
1 cup	vinegar	250 ml
1 tsp.	salt	5 ml
1/2 cup	water	125 ml

Combine ingredients and heat until butter is melted. Keep warm while using so butter remains melted. If using oil simply combine ingredients.

Make 1-1/2 cups (375 ml).



Recipe 7 of 8