

# Kent's Marinade For Barbecued Chicken

## Kent Eby, 1925-1970

Mix in a bowl large enough to hold a couple of cut up chickens

1/2 cup vegetable oil  
1/2 cup soy sauce  
2/3 cup vinegar  
1/3 cup sugar  
2/3 cup hot water  
6 tablespoons Worcestershire sauce  
3 tablespoons Tabasco sauce  
2 teaspoons salt  
2 teaspoons black pepper  
1-2 cloves minced garlic  
several dashes paprika

### Directions

Rinse chicken and place in the marinade and cover. Refrigerate and allow to marinate for several hours; overnight is best. Grill over a hot charcoal fire. Actively turn and baste with the marinade left in the bowl after you've put the chicken on the grill. The oil will make the fire flare and the sugar will burn and blacken the chicken. Keep moving! Don't burn off your eyebrows. What is it, 15 minutes for chicken? Lets avoid the salmonella and go with a good 20 minutes.