

# Florida Style BBQ Chicken

**Courses:** Main Dish

**Categories:** Barbecue, Chicken

## Ingredients

1/2 cup chopped onion

3/4 cup water

1 cup Ketchup

1/3 cup frozen Florida Grapefruit Concentrate, thawed

2 TBSP brown sugar

1 TBSP Coco Aminos

1 TBSP Mustard

3 pounds meaty chicken pieces

Red and White Florida Grapefruit Points

## Directions

For barbeque sauce, in a medium saucepan cook onion in 2 tablespoons of the water about 5 minutes or until onion is tender. Stir in remaining water, catsup, thawed grapefruit juice concentrate, brown sugar, Coco Aminos and mustard. Bring just to boiling; reduce heat. Cover and simmer for 30 minutes.

Remove skin from chicken pieces. Rinse chicken; pat dry. Place chicken, bone side up, on the grill rack of an uncovered grill. Grill directly over medium coals for 20 minutes. Turn chicken; grill for 15 to 25 minutes more or until chicken is tender and no longer pink. Brush the chicken occasionally with some of the barbeque sauce during the last 10 minutes of grilling.

Heat remaining barbeque sauce and pass with chicken. Garnish with grapefruit points. Store any remaining barbeque sauce in a covered container in the refrigerator for up to a week. Makes 6 servings.