

# Orange Marmalade Bar-B-Q Chicken

Serves 4

1 Bottle	<b>A1™ Original™ or Zesty Steak Sauce™</b>
1 cup	Tomato Ketchup
1 cup	Orange Marmalade
3 tbs.	Cider vinegar
1 Tbs.	Vegetable oil
¼ cup	Brown sugar, firmly packed
2 Tbs.	Onion, grated
1 Tbs.	Prepared mustard
2	Broiling chickens split in half (about 2 ½ lb. Each)

- Combine tomato sauce, A1 Sauce, vinegar, sugar, onion mustard, and chili powder; mix well.
- Arrange chickens, cut side down, on greased medium-hot grill.
- Grill slowly, brushing frequently, with sauce. Turn chickens frequently during grilling period (approximately 25 minutes or until chickens are tender and cooked)
- This sauce is also ideal for basting duck, hamburgers and spareribs