

Smothered Barbecued Chicken



1 3 to 3 1/2 pound cut-up frying chicken
Jane's Crazy Mixed-Up Salt (or seasoned salt of your choice)
2 tblsp. canola oil
4 tblsp. butter
2 cups barbecue sauce

Use paper towels to make sure your chicken is dry before beginning. Place the chicken on a plastic cutting board or other washable surface. Sprinkle liberally with Jane's Salt, Lawry's Seasoned Salt or other seasoned salt mixture.

Add the canola oil and butter to a large skillet and heat over medium-high heat until the butter melts. Add the seasoned chicken, skin side down, and cook until a deep brown color forms. Turn the chicken over and repeat on the other side. Remove the chicken pieces from the pan and place them on paper toweling to drain. Pour off excess fat from the pan.

Add all the chicken pieces back to the pan, nestling them in so that they all fit. Pour over the barbecue sauce. Bring to a boil, then reduce heat to simmer and cover. Cook for 45 minutes to 1 hour or until chicken is tender. Check during cooking time and add 1/4 to 1/2 cup water if needed to prevent the barbecue sauce from burning, but not so much that the sauce thins out.

Remove chicken to a serving platter. Pour all the pan juices over the chicken.

Enjoy!

Never Enough Thyme
<http://www.lanascooking.com>