

## **Grilled Lemon Chicken**

Serves 4

Prep Time: 15 min

Cook Time: 30 min

### **INGREDIENTS**

½ c. butter  
1 clove garlic  
2 teaspoons flour  
1/3 c. water  
3 tablespoons lemon juice  
1 ½ teaspoons sugar  
1 teaspoon salt  
1/8 teaspoon pepper  
1/8 teaspoon poultry seasoning  
1/8 teaspoon red pepper sauce

1 whole chicken, cut into parts

### **METHOD**

Melt butter and garlic in saucepan. Add flour, and cook until bubbly over low heat. Remove from heat, and stir in remaining ingredients. Replace on heat until boiling.

Grill chicken on low, basting twice on each side. Turn every 4 to 5 minutes. Cook until chicken reaches 160°F. Transfer chicken to a plate, and let rest for 5 minutes.

*Recipe courtesy Karen Jensen*