

# Just a Pinch



Sharing Hometown Recipes, Cooking Tips and Coupons

By Janet Tharpe

## Celebrate Dad by Serving Papa's Grilled Chicken

**"I can't cook  
this fast  
enough!"**



Denny Keller  
Covington, LA  
(Pop. 8,765)



Oh-so smoky and full of flavor, Denny Keller was sure on to something when he came up with Papa's Grilled Chicken with A Twist. The sauce is what makes the chicken. It would also work well on ribs or pork chops. Give this kicky recipe a try at your next cookout and you'll have 'em waiting in line too!

See step-by-step photos of Denny's recipe plus thousands more from home cooks nationwide at:

[www.justapinch.com/grilledchicken](http://www.justapinch.com/grilledchicken)

You'll also find a meal planner, coupons and chances to win! Enjoy and remember, use "just a pinch"...

*-Janet*

### Papa's Grilled Chicken with a Twist



#### What You Need

- 1 medium chicken
- 1 stick butter, unsalted
- 1/2 c margarine
- 1/2 c worcestershire sauce
- 1/2 c steak sauce
- 1/2 tsp garlic powder
- 1 clove fresh garlic, smashed
- 1 large chipotle pepper

#### Directions

- Wash and pat dry your chicken. Cut into pieces and set aside.

- In a small sauce pan, melt together 1 stick of butter and 1/2 cup of margarine. Add 1/2 cup of worcestershire sauce, 1/2 cup steak sauce, 1/2 tsp garlic powder, 1 smashed garlic clove and 1 chipotle pepper to the butter mixture.
- Bring this to a boil and quickly reduce to a simmer until the sauce slightly thickens (about 15 minutes).
- Set your grill to a medium heat.
- Put the chicken pieces on the grill skin side up.
- Baste the chicken with the sauce from beginning to end of cooking time.
- Rotate and flip chicken pieces every few minutes until cooked through.

Submitted by: Denny Keller, Covington, LA (Pop. 8,765)

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