

## Recipe: **White BBQ Sauce For Chicken**

From the kitchen of: Laura Acuña

### **Whirl together in a blender:**

- ½ cup vegetable oil
- 1 cup white vinegar
- 1 Tbsp. salt
- 1 ½ tsp. poultry seasoning
- ¼ tsp. black pepper
- 1 egg

Use as a basting sauce for grilled chicken.  
Baste often throughout the entire cooking time.  
The sauce is good on both boneless chicken and chicken parts.

- \* This can also be used as a marinade, but do not marinate too long – an hour or two should do it.

