



CHARCOAL BROILED CHICKEN

- 4 Broiled Chickens, 2 1/2 Pounds Each
Golden Ember Sauce

DIRECTIONS

1. Split chickens in half lengthwise.
2. Brush generously on both sides with Golden Ember Sauce.
3. Refrigerate overnight.
4. Place on a grill, hollow side down, over white coals.
5. Cook 20 to 25 minutes, brush with sauce and turn.
6. Cook 20 minutes more.