



BARBECUED FRIED CHICKEN

- 1 Chicken
- 1 Cup Flour
- Fat
- 3/4 Cup Water
- 2 Tablespoons Vinegar
- 1 Teaspoon Prepared Mustard
- 1 Tablespoon Brown Sugar
- 2 Teaspoons Worcestershire Sauce
- 1 Tablespoon Chopped Onion
- 2 Cups Canned Tomatoes
- 1 1/2 Teaspoons Salt
- 1/2 Teaspoon Pepper
- 1/4 Teaspoon Chopped Garlic

DIRECTIONS

1. Cut chicken into serving pieces.
2. Coat evenly with flour.
3. Fry until golden brown on both sides.
4. Blend together a small amount of water with 2 tablespoons flour.
5. Add remaining water.
6. Mix well with remaining ingredients.
7. Drain excess fat from pan.
8. Pour sauce over chicken.
9. Cover and simmer 1 hour.