

## [CHICKEN RECIPES FOR THE BARBECUE](#)



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### **The Ultimate Barbecued Chicken Recipe Tyler Florence**

Cook the chicken for 15 minutes, remove it from the oven and then brush liberally, coating every inch of the legs with the barbecue sauce and then return to the oven for 25 to 30 more minutes

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### **Top 10 BBQ Chicken Sauce Recipes thespruceeats.com**

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To help your summer sparkle, we've chosen our favourites, from bbq recipes for chicken to meltingly tender bbq pork, as well as ideas for salads, salsas and dips to serve alongside.

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### **Top 10 Chicken Marinade Recipes thespruceeats.com**

Skinless, boneless chicken breasts can be marinated in as little as 30 minutes while a whole chicken will need between 6 to 8 hours. Marinated chicken pieces for 2 to 3 hours. Try some of these healthy chicken marinade recipes.

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### **Filipino Chicken Barbecue Recipe Recipe Ni Juan**

(Updated) This Chicken Barbecue recipe is a Filipino version which is on the sweeter side as compared to other chicken barbecue recipes. The fondness of Filipinos to grilling or cooking over hot charcoals is so evident.

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### **BBQ chicken recipe Jamie Oliver recipes**

For chicken breasts about 1 inch thick, cook for about 5 minutes on each side, turning every minute and basting as you go, or until golden and cooked through. Spoon a little of the reserved sauce over each breast.

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### **BBQ Grilling Recipes Allrecipes.com**

BBQ & Grilling Recipes The best BBQ chicken, pork and BBQ sauces. Hundreds of barbecue and grilling recipes, with tips and tricks from home grillers.

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