

servings.

## MARINATED BARBECUED CHICKEN

- 1 (2½- to 3-pound) broiler-fryer, quartered
- 1 (8-ounce) can tomato sauce
- ½ cup olive oil
- ½ cup orange juice
- ¼ cup vinegar
- 1 teaspoon salt
- 1½ teaspoons dried whole <sup>basil</sup> oregano
- ¼ teaspoon pepper
- 1 clove garlic, minced

Place chicken in a large shallow container. Combine remaining ingredients in a jar; cover tightly, and shake vigorously. Pour marinade over chicken. Cover and refrigerate at least 8 hours, turning chicken occasionally.

Remove chicken from marinade, reserving marinade. Grill chicken over medium coals 50 to 60 minutes or until done. Turn and baste every 15 minutes with marinade. Yield: 4 servings.