

Oven Baked BBQ Chicken

Chicken and BBQ sauce is a magical combination. I love chicken, so this recipe is one of my favorites! Check out how it's made.

You'll Need:

Chicken pieces of your choice.

1 bottle of barbecue sauce.

$\frac{1}{4}$ cup of honey.

2 tbsps of dried oregano.

2 tsps of garlic salt.

1 tsp of Lawry's seasoning salt.

1 tsp of onion salt.

How to:

In a 9x13 sprayed baking dish, arrange the chicken pieces the skin side down (if you choose to keep the skin) and set aside.

Mix the barbecue sauce, honey, oregano, garlic salt, seasoning salt and onion salt in a medium bowl and pour the sauce over the chicken.

In a preheated oven to 375° bake for 45 to 60 minutes depending on the type of chicken you choose (I use chicken thighs or drumsticks).

Bonne Appétit!

Easy, peasy and yummy! For this recipe, I use bone-in, skin on dark meat and I serve it with a nice vegetable salad. Give it a shot, you will admire it!