
Food for the Soul

Heavenly BBQ Chicken

Main Dishes

6 chicken quarters

Garlic powder, to taste

Garlic salt, to taste

Season All, to taste

Lawry's Seasoned Salt, to taste

Chicken fajita seasoning, to taste

Italian Dressing

BBQ Sauce

Olive oil

Instructions

Prepare chicken quarters. DO NOT remove skin before cooking. Apply to chicken, garlic powder, garlic salt, Season All, Lawry's season salt & chicken fajita seasoning (amount is to your liking, start lightly and adjust to your taste). Rub spices onto chicken. Let sit in refrigerator for one hour. Prepare grill so heat is at one end & meat will be placed at the other end. Spray grill with Pam to prevent chicken from sticking. Place chicken with skin side up. Temperature should be about 350 – 450 degrees. Allow to cook about 1 hour. Meanwhile, mix ¼ of a small bottle of Italian Dressing, ¼ cup BBQ Sauce of your choice, 1/8 cup Olive oil or like. Stir well and use to baste chicken for remaining cooking time. Time will vary according to size of chicken. 3 hours total cooking time is about average. Chicken is never turned unless you are using a grill without a top.

**This recipe can also be done in an oven on rainy days only.

God looks at each of us as his children. Children will do things that will make their parents proud and at times they will do things that will disappoint them. Our father in heaven offers forgiveness; it's ours for the asking. Just going to church will not get us to heaven. Our relationship with God assures us of our destiny. However, by attending church, it helps us to realize our compassion for others and educate us on what God wants us to do. Matt. 28: 19-20, "Therefore go and make disciples of all nations, baptizing them in the name of the Father and of the Son and of the Holy Spirit, and teaching them to obey everything I have commanded you. And surely I am with you always, to the very end of the age." Our church and its people strive to glorify God.

--Jerry Perkis
