**BBQ Chicken**

RECIPE

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**INGREDIENTS**

* 24 chicken pieces
* seasoning salt
* garlic powder
* ground black pepper
* 6-8 cups barbecue sauce
* Optional Ingredients:

Onion powder, paprika, chili powder, cumin

**DIRECTIONS**

* Preheat oven to 350 degrees F. Spray sheet pan with non-stick spray or line with parchment paper.
* Pat chicken dry using paper towels, then place skin-side down on the jelly-roll pan.
* Season the chicken with seasoned salt, garlic powder and black pepper.
* Turn skin-side up and season again.
* Cover the pan with foil and bake for 45 minutes.
* Remove from oven and carefully drain all fat from the pan.
* Pour the barbecue sauce over the chicken turning the pieces over to coat with the sauce (place skin-side up again in pan).
* Return to oven uncovered and bake for about 30 minutes more or until internal temperature reaches 165 degrees.

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| **Prep Time:** 15 minutes | **Cook Time:** 75 minutes | **Total Time:** 90 minutes | **Yield:** 24 servings |