

K's Kitchen: Dad's Barbecued Chicken

By Kathryn Reed



I was often the envy of my friends when it came time for lunch – especially in high school. Mom made my lunch until I graduated. No cafeteria food for me.

One of my favorites was when the brown bag was filled with a piece of Dad's leftover barbecued chicken. It's been years since I've had a piece – such are the hazards of becoming a vegetarian. With Dad's death in April, the chance to savor just one more bite won't ever be possible.

I could cook some up this Father's Day in his memory. But I won't. I'd rather smile at the memories I have of him over the grill, peeking in the kitchen to check in with Mom to make sure the side dishes would be ready when he was.

Plus, I never did cook his chicken as well as him.

It wasn't until talking to Mom a few days ago about the recipe that I learned she used to be the main barbecuer in the family. Dad took over the role when we moved to California in 1973. But I don't remember Mom standing before the open flame.

Mom doesn't remember how the famous barbecued chicken started. She thinks it could have been when we lived on the East Coast. When they were on a two-month road trip last fall they met up with longtime friends in North Carolina who cooked some of all of their favorite meals. Dad's chicken was one of the entrees.

One of the things I loved is having the skin left on the chicken breast. A crispiness was created. I would eat it separately. The meat was so incredibly moist and juicy.

My stomach is growling.

Eventually, I started buying skinless chicken breasts. It wasn't ever the same.

Oftentimes Dad cooked potatoes on the grill with the chicken.

Both recipes are simple, easy, and most important – yummy. Happy Father's Day.

Dad's Barbecued Chicken and Potatoes

Enough chicken to feed everyone at the table and to eat the next day

Lawry's Seasoning Salt

6 medium red potatoes

Italian salad dressing

Season both sides of the chicken pieces with Lawry's Seasoning Salt. Then cook them on the barbecue until done.

Partially cook the potatoes inside – boiling works. A fork should go in slightly. Then slice them about $\frac{1}{2}$ -inch thick. In a Pyrex bowl toss slices in Italian salad dressing. Place slices directly onto the grill. Turn once. They don't take long to finish cooking.