

Italian Barbecued Chicken

One cut-up Red Bird Chicken
2 packages (dry) Good Seasoning Italian Dressing
1 bottle of your favorite beer
1 cooking thermometer

Empty entire beer into a sealable plastic bag. Add seasoning packages. Stir gently. Place chicken in bag so that chicken is completely submerged (may require some additional beer). Place bag with chicken in a glass bowl and refrigerate for 24 hours. Next day, bring barbecue grill to medium heat and place chicken skin side down on grill with tongs. Don't use a fork. (Fork punctured chicken drains tasty juices). Cook chicken 15 minutes and turn. Cook additional 20 minutes. Check temperature at thickest part of meat without touching bone. Temperature should reach 175 degrees. (Smaller pieces will grill faster, remove smaller pieces). Continue grilling larger pieces until done.