

## Barbeque Sauce for Chicken



**Prep Time:** 15 minutes

**Cook Time:** 0 minutes

**Ingredients:**

2 eggs

½ cup vegetable oil

1 cup cider vinegar

1 tbsp. salt

1 ½ tsp. poultry seasoning

¼ tsp. black pepper, ground

**Directions:**

1. In a blender or a food processor, combine the eggs, vinegar, salt, poultry seasoning, and ground black pepper.
2. Use this sauce to baste chicken when grilling, or marinate the chicken in the sauce in the refrigerator for up to 1 ½ hours before grilling.

**Additional Information**

This sauce contains eggs so use it immediately.

**Nutrition Facts**

Makes 12 servings

Amount per serving:

<b>Calories</b>	91.5
<b>Total Carbs</b>	0.2 g
<b>Dietary Fiber</b>	0 g
<b>Sugars</b>	0.1 g
<b>Total Fat</b>	10 g
<b>Saturated Fat</b>	1.6 g
<b>Unsaturated Fat</b>	8.5 g
<b>Potassium</b>	12.6 mg
<b>Protein</b>	1.1 g
<b>Sodium</b>	593.1 mg