

Recipe adapted from the [Alabama Chicken and Egg Festival, Moulton](#).



Alabama Red BBQ Chicken

2 T apple cider vinegar

2 T ketchup

1 T lemon juice

2 T Worcestershire sauce

3 T brown sugar

4 T water

1 t mustard

2 T butter

1/2 t salt

1 t chili powder

1 t paprika

4 chicken thighs, 4 chicken drummies

Preheat the oven to 500F. Mix vinegar and remaining ingredients together over medium heat. When sauce is heated, place chicken in the sauce, turning to coat.

Line a baking dish with foil and add the chicken to the dish, sealing the foil around the chicken.

Bake the chicken at 500F for 15 minutes; reduce to 350F and bake for 1 hour and 15 minutes .

Serve immediately.