

BBQ Chicken Legs

30 chicken legs

6 cloves of garlic crushed/chopped/pressed (the way you like it)

Jar of BBQ or make it home made!

Oil 12 inch dutch oven. Dump in chicken, cover with garlic.

Cover with lid and add a heaping scoopful of coals. But add only about 6 coals around the base of the oven.

Let bake 30 minutes. Strain off the wonderful broth and save for a great soup later. Pour on the BBQ to your liking our family likes a lot of sauce.

With the lid on bake for 10 more minutes or until the rest of your meal is ready.