



Barbecue Chicken



1 lb. chicken tenders

1 18-oz. bottle original Bull's-Eye Barbecue Sauce

Reserve $\frac{1}{2}$ cup barbecue sauce for basting. Marinate chicken in remaining barbecue sauce for 1-2 hours. When ready to cook, remove chicken from sauce and place on preheated grill rack over medium heat. Cook chicken 2-3 minutes with grill lid closed. Turn chicken and cook 2-3 minutes with lid closed. Turn chicken and baste lightly with reserved sauce. Cook 1-2 minutes. Turn chicken and baste lightly again. Cook 1-2 minutes more (until sauce is caramelized) and serve warm.