

# Pulled BBQ Chicken

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Categories: Chicken

## \*\* Ingredients

- 1 pound Chicken Thighs, skinless and boneless
  - Margarita mix, homemade
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  - Salt & Pepper
  - Oregano
  - Thyme
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- 2 cups BBQ Sauce, homemade

## \*\* Directions

Round one: Heat oven to 400. Round two: Heat oven to 250.

Marinate the chicken in a Margarita type mixture (lemon juice, lime juice, a touch of grapefruit juice) and sprinkle the chicken with oregano, thyme, and pepper (no salt). For a bit of extra flavor add a splash of Tequila, it will all cook. Let this marinate for at 24 to 48 hours.

Cover a half sheet baking pan with foil and a baking rack. Place the chicken on the rack and sprinkle with salt, pepper, oregano, and thyme.

Cook for 25 minutes. Take out of the oven and let it cool for about 20 minutes. Pull apart the chicken into chunks or use a fork to shred.

You can use the chicken or store it in the refrigerator for two days.

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When ready to use, let the chicken come up to room temperature for about 15 minutes. Put the chicken in a dutch oven and mix with a moderate amount of BBQ sauce. Bake for 60 - 75 hours in the oven.

To keep warm for a good deal of time move to the stove and keep warm over low heat.