

# GRANBY GRANGE CHICKEN BARBEQUE

## COOKING PROCEDURE

According to Robert I. Brockett

Recorded by Lucian Cascio  
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# **CHICKEN BARBEQUE SUPPLY LIST**

**Garden Tools for preparing bed**

**Vegetable Shortening for greasing frames  
And a 2-inch brllsh**

**For 120 Chicken Dinners**

**Charcoal: at least 13- 20 lb bags**

**Charcoal Lighter: 4 quarts**

**60 Chicken Halves: 160-190 pounds**

**Ears of Com:15 dozen [Three 60 ear Bags]**

**Snacks and drinks for the cooking crew**

**At least 2.guys with large hands and strong backs  
For turning the frames of chicken**

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## **The Cooking Frames**

**Can be cleaned before and after use,  
fairly easily, with a power-driven  
rotary wire brush**

# STEP 1



**Using garden tools, level bed of Barbeque Structure.**

**Remove any previous years' buildup, if higher than bottom of wall.**



## STEP 2



**Lay bags of charcoal end-to-end, jammed tight together.**

**(Eight bags for 125 chickens/ 5 frames of 25 each)**



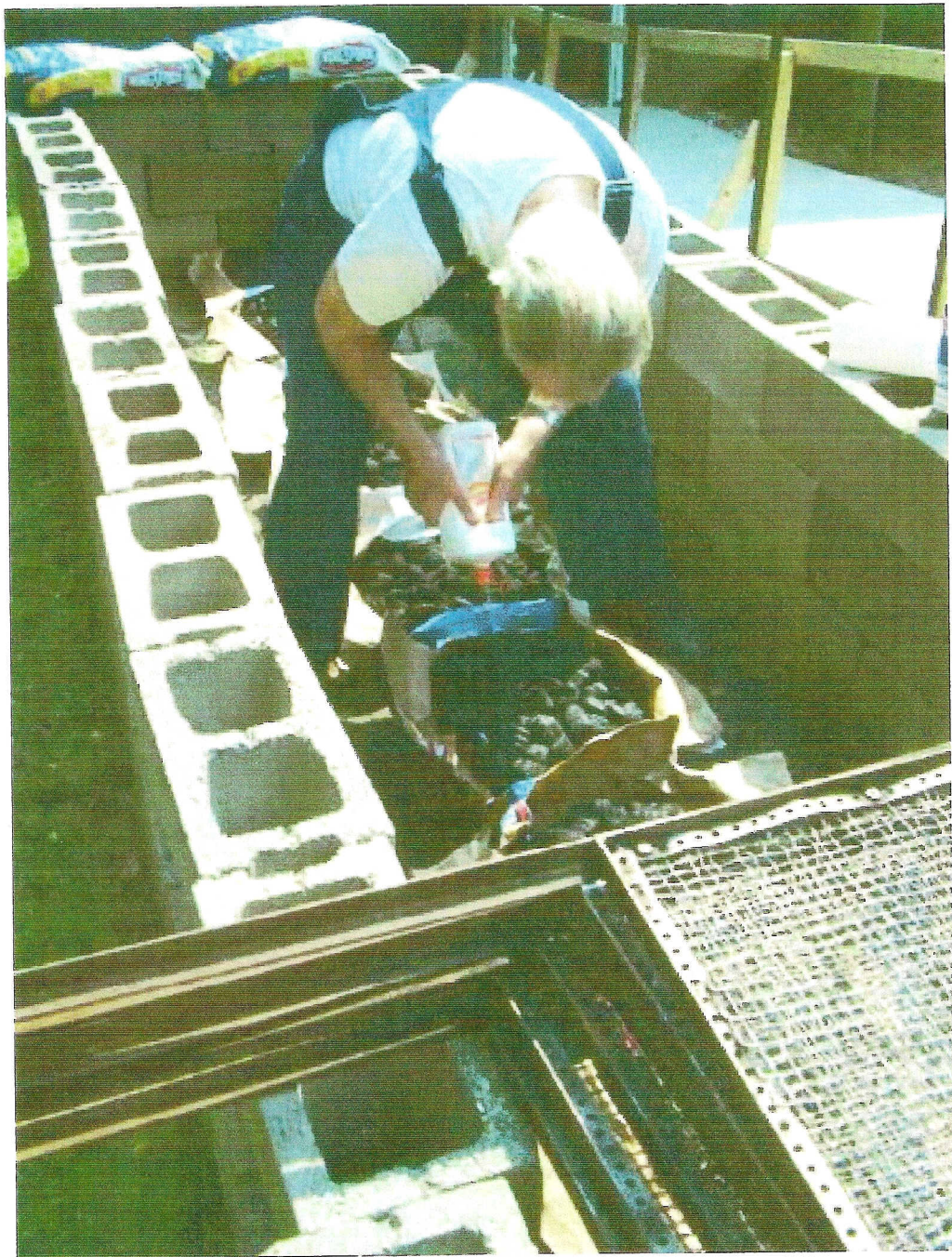
# STEP 3



With razor knife, cut bags across top and bottom,  
Then down the center, lengthwise, and spread open.



## STEP 4



Soak charcoal with lighter fluid,  $\frac{1}{2}$  qt./bag.



## STEP 5



Standing outside, ignite charcoal.



## STEP 6



With Vegetable Shortening and 2 inch brush,  
Spread on wire frames so chicken won't stick.  
(Work only on sides with angle iron edge up.)



## **STEP 7**

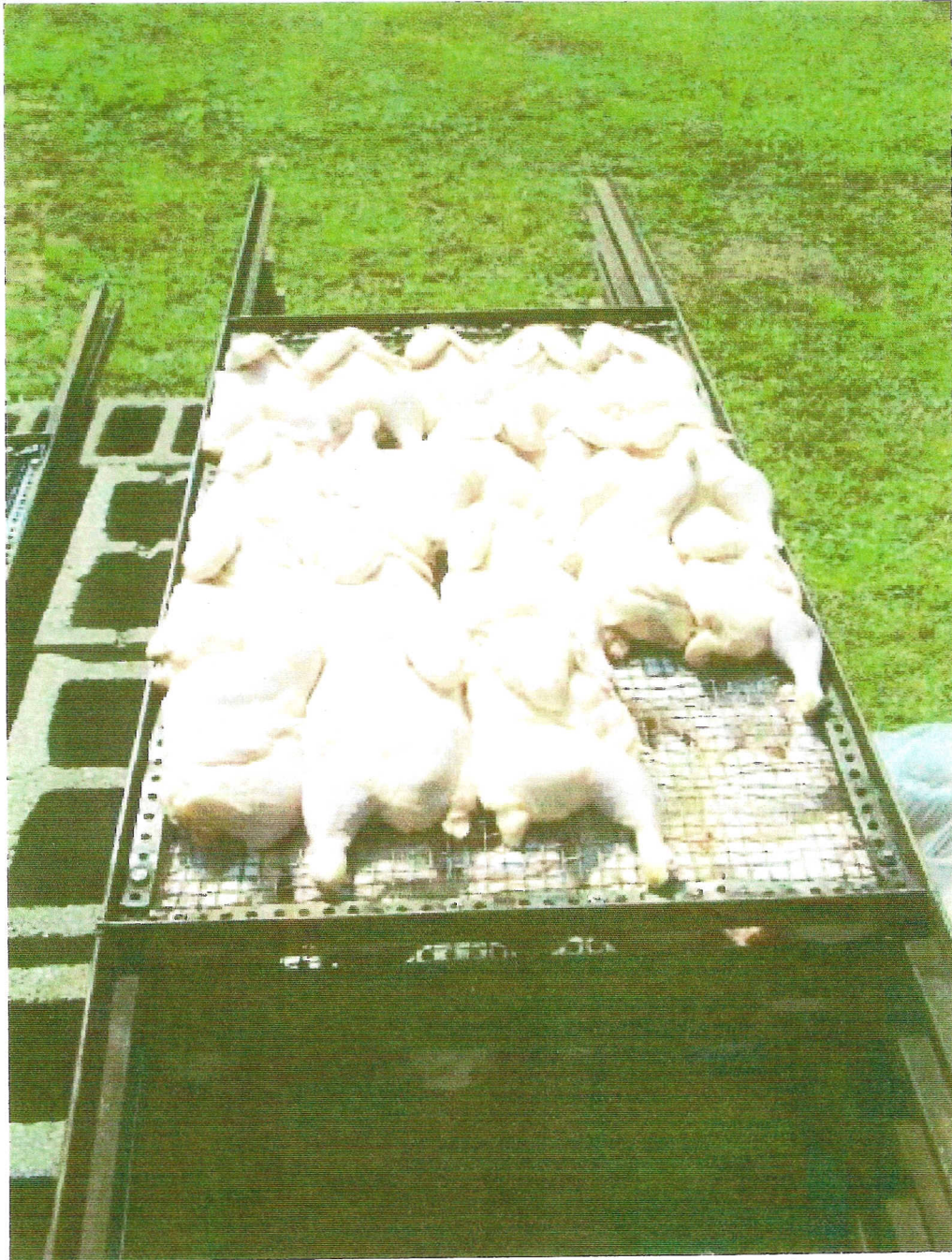


**Place Chicken Halves on frames, 5 across and 5 down.**

**(Twenty-five per frame)**



## STEP 8



**Stack frames as you go, unless chicken is frozen.**

**(Must be thawed before cooking)**



## STEP 9

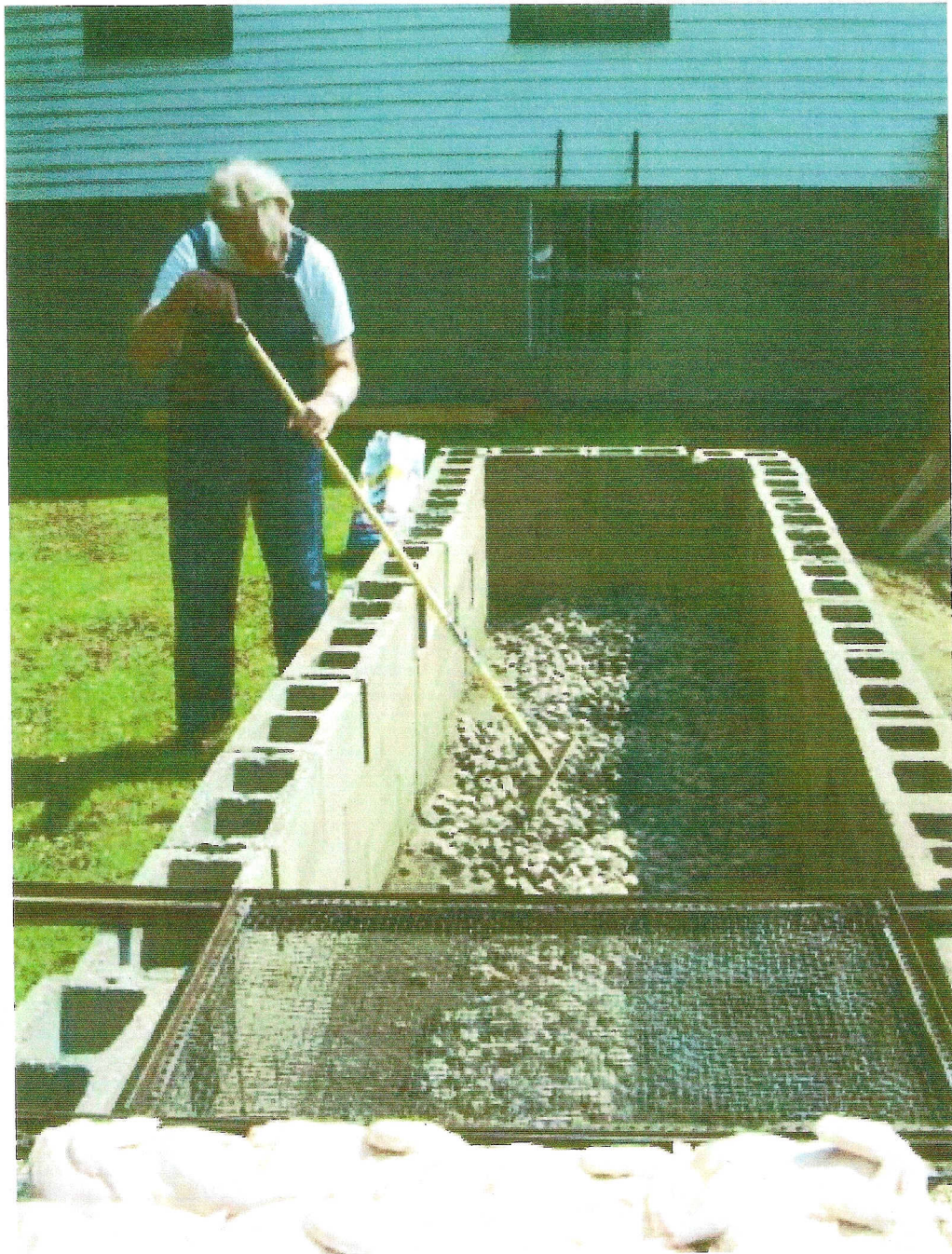


**Meanwhile, coals become ash-gray**

**And are ready to be spread out.**



# STEP 10



**Rake coals level and wide.**



# STEP 11



**Place racks over coals.**

**After 10 minutes, start turning frames every five minutes,  
Also changing end-for-end, occasionally.**

**(If only 5 racks are being used, one rack is at closed end of pit,  
Where it is warmer than at the other end, which is more open.)**



# STEP 12



**Place empty frame upside down over filled frame.**



**Grab both frames together with arms crossed  
In same manner as turning-partner.**



**Flip it over.**



# STEP 13



**Each time concave sides (rib sides) of chickens are up,  
Spray thoroughly with "Barbeque Sauce".**

**(1 cup [8 oz.] Italian Salad Dressing, strained,  
plus 1 cup Wesson Oil, plus 2 gallons HOT water)**



# **ADDING MORE CHARCOAL**

**Every half-hour (about 2:30 and 3:00, perhaps),**

**Stack frames when you turn them over.**

**Shake 2 ½ bags of fresh charcoal**

**Evenly over existing bed of coals.**

**Reposition frames over coals and wait 10 minutes**

**Before turning them again.**





**At about 3:30, have a group find a shady spot and start shucking corn.**

**(Don't forget to keep turning the chicken.)**



# STEP 14



**At 4:00 or so, the chicken may start falling apart, indicating that it is done.**

**Alert the kitchen crew that you're ready when they are.**



# STEP 15



**Send some of the chicken inside,**

**And stack the remainder to slow the cooking, while keeping it hot.**