

DANCING CHICKENS

Brion & Kathryn Crow

3 pound chicken
1 can of beer for each chicken,
(12 ounce can)
1 bottle Italian dressing
1 shaker of Tony's Cajun
seasoning

salt and pepper
Worcestershire sauce
1 tablespoon red pepper, if
desired
1 bottle Tabasco sauce
1 shaker lemon-pepper

Wash and clean each bird, setting aside left over parts. Place each chicken in a gallon zip-lock bag, add seasonings to taste and marinate in refrigerator for 24 hours. Drink about a third or half of the beer. (Hey, we told you we'd have some good recipes) Replace the missing beer with some of the marinade, but DO NOT top off the can. Save some for the chicken. Stick the beer can up the chicken's — well, just sit the bird on the can and place the entire ASSEMBLY on your smoker grill for 2½ to 3 hours. I guarantee you'll be the talk of the town. Maybe the entire parish. Possibly the whole state.

DIJON CHICKEN

4 boneless, skinless chicken
breasts
1 small jar Dijon mustard
½ cup butter, melted
3 tablespoons olive oil
1 green onion, minced

2 tablespoons thyme, fresh (½
tablespoon dried)
salt and pepper
1 tablespoon cayenne pepper
1 cup bread crumbs

Broil chicken on each side— total 5 minutes, and remove from oven. Melt butter and oil in a small saucepan and add mustard, green onions, thyme, cayenne, and salt and pepper. Blend and brush mixture on both sides of chicken. Be generous. Roll those birds in bread crumbs and drizzle with remaining liquid. Bake in 400° oven for about eight minutes, turning often.