

## PIT SUPPLIES

## SLEEZY CHICKEN BARBECUE

B Jones

For a BBQ of 200 chicken halves:

200 chicken halves (approximate weight of each half is 1 1/2#)  
5 bags of lump charcoal (allow 1# per chicken half)  
5 bags of briquette charcoal (allow 1# per chicken half)  
2 bottles of lighter fluid

If ordering the chicken through the Bloss Holiday (638-2695), orders must be placed by the Monday preceding the BBQ.

Containers to transport the cooked chickens, need one per 100 cooked chicken halves: (either of the following may be used)

- ◆ Insulated coolers (large)
- ◆ Garbage cans- (if new ones must be purchased buy 20 gallon, galvanized steel; check at Bloss Hardware or Wellsboro Agway) They are never to be used for garbage until it is time to “retire” them.

\*\*Heavy aluminum foil- this will be used to line the containers and lids  
(Reynolds foil, heavy duty, 18" x 500', #624)

Rake- to spread the charcoal in the pit after it has started to burn

Watering cans (2)- to fill with water and used to put out fire flare-ups

Heavy gloves- to take the chicken off the racks

Heavy gloves- to send with the chicken for removal of chicken from containers for serving

Paper towels

Large, plastic garbage can- used when the water is not turned on at the Island Park; fill with water at someone's house, to be transported to the pit

Sauce for chicken- prepared by designated person

\*\*Can be purchased at a Sam's Club