

Sweet 'n' Smoky Chicken

My wife, Jan Perdue, says that when I was courting her, I invited her over for dinner and served her Sweet 'n' Smoky Chicken for two. Jan was enchanted with my culinary skill and thought that this would be a sample of what marriage would be like. She learned later that this is just about the only thing I cook. Fortunately, Jan enjoys cooking and doesn't mind my limited repertoire. **MAKES 4 SERVINGS**

1 large onion, sliced

1 whole Perdue fresh young chicken (about 4 pounds), cut into serving pieces, or 4 pounds of your preferred chicken part

2 teaspoons hickory-smoked salt

¼ teaspoon pepper

½ cup ketchup

½ cup maple syrup

¼ cup red wine vinegar

2 tablespoons prepared mustard

1. Preheat the oven to 350° F.

2. Scatter the onion slices over the bottom of a shallow baking pan. Place the chicken in a single layer, skin side up, on top of the onion. Sprinkle with the salt and pepper. Stir the ketchup, maple syrup, vinegar, and mustard together in a small bowl and pour over chicken. Bake, uncovered, until a meat thermometer inserted in the thickest part of thigh registers 180° F, about 1 hour.