COOKING FOR COLUMBUS HOUSE

BUY: Chicken thighs, baking potatoes and disposable pans. People usually make about 20-24 thighs and a dozen potatoes.

CHICKEN
WASH YOUR HANDS. Place thighs in disposable baking pan so that chicken does not overlap. WASH YOUR HANDS. Pour barbeque sauce over evenly. Bake at 375° for one hour or until it reaches an internal temperature of 165° and juices run clear. Let cool, then cover loosely with aluminum foil and refrigerate.

POTATOES
Wash and scrub potatoes. Prick several times with a fork. You may wrap potatoes in foil, but if you do, PLEASE UNWRAP BEFORE REFRIGERATING. Bake at 375° for 45 minutes to one hour (or longer for larger spuds), or until you can easily pierce them with a fork (but before they look shriveled). Refrigerate.

Thank you!