

## Honey Barbecued Chicken

<http://userealbutter.com/2014/04/20/honey-barbecued-chicken-recipe/>

modified from *Fine Cooking* issue #94

4 tbsps olive oil  
5 tsps kosher salt  
2 tsps chili powder  
2 tsps sweet paprika (Hungarian)  
2 tsps light brown sugar  
2 tsps fresh thyme, chopped  
2 tsps black pepper  
1/2 tsp chipotle powder  
2 cloves garlic, minced  
8 chicken quarters (or some combination of thighs and drumsticks)  
1 cup honey glaze

### honey glaze

1/2 cup honey  
2 tbsps soy sauce  
2 tbsps ketchup  
4 tsps dijon mustard  
4 tsps Worcestershire sauce  
2 tsps cider vinegar  
1 tsp Sriracha hot sauce

**Prep the chicken:** Combine the olive oil, kosher salt, chili powder, sweet paprika, brown sugar, fresh thyme, black pepper, chipotle powder, and minced garlic together in a medium bowl. Rub the spice mixture on the chicken pieces and under the skin. Refrigerate for 24 hours.

**Make the honey glaze:** Mix the honey, soy sauce, ketchup, dijon mustard, Worcestershire sauce, cider vinegar, and Sriracha together. Reserve 1/2 cup to serve with the cooked chicken.

**Grill the chicken on a gas grill:** Brush the grates clean and wipe with a lightly oiled paper towel. Turn all of the burners on to medium low and heat the closed grill to 450°F. Place the chicken pieces on the grill with the skin-side down and close the lid of the grill. Cook the chicken for about 5-10 minutes until browned and the chicken releases easily from the grates. Move the chicken pieces away from any flare ups that may occur. If you have a 3-burner grill, turn off the middle burner and let the remaining 2 burners stay on medium low. For a 2-burner grill, turn off the back burner and turn the front burner to high. You want to maintain a temperature of 350°F with the lid down.

Turn the chicken pieces over and move them to the cooler portion of your grill. Brush the pieces with some glaze, put the lid down, and cook. Glaze the chicken every 5 minutes until done (when a meat thermometer reads 165°F in the thicken part of the

chicken – make sure not to touch the bone or you will get an off-reading). This takes about 25-30 minutes. Remove the chicken from the grill and let rest for 5 minutes before serving with the reserved glaze.

**Grill the chicken on a charcoal grill:** Brush the grates clean and wipe with a lightly oiled paper towel. Prepare your coals. When the coals are hot, push them to one side to create a hot half and cooler half of the grill. The hot zone should measure 450°F with the lid down. If the coals are too hot, let them cook down to reach temperature. Place the chicken pieces on the hot zone of the grill with the skin-side down and close the lid. Cook the chicken for about 5-10 minutes until browned and the chicken releases easily from the grates. Move the chicken pieces away from any flare ups that may occur.

Turn the chicken over and move the pieces to the cooler zone of the grill. The temperature in the cooler zone should read 350°F. Brush the pieces with some glaze, put the lid down, and cook. Glaze the chicken every 5 minutes until done (when a meat thermometer reads 165°F in the thicken part of the chicken – make sure not to touch the bone or you will get an off-reading). This takes about 25-30 minutes. Check the fire periodically in case you need to add more coal as the fire diminishes. Remove the chicken from the grill and let rest for 5 minutes before serving with the reserved glaze.

Makes 8 chicken quarters.