

Chef John39s Barbecue Chicken

Jacob · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

2 hrs

Description

When it comes to grilled barbecue chicken everyone wants a nice thick barbecue glaze attached to the skin and the only way to do it is to brush it on as it cooks But because barbecue sauce has such a high sugar content it only takes a minute for it to go from brick red to solid black so you have to be careful To ensure a sticky sweet glaze thats not burnt I sear the skin quickly then cook it skinside up on a covered grill brushing on the glaze while it cooks Because the glaze never touches the grilling surface it doesnt burn

Ingredients

- - 1 whole chicken
- cut into halves - ¼ cup rice vinegar - 2 tablespoons barbecue sauce - 2 cloves garlic
- crushed - 1 tablespoon salt - 1 teaspoon ground black pepper - 1 teaspoon paprika - 1 teaspoon onion powder - ½ teaspoon cayenne pepper - ½ cup barbecue sauce
- or as needed

Instructions

1. Cut 1/2-inch deep slashes in the skin-side of each chicken half: two cuts in each breast
2. two in each thigh
3. and one in each leg. Remove wing tips. Dotdash Meredith Food Studios Whisk vinegar
4. 2 tablespoons barbecue sauce
5. and garlic together in a large bowl. Place chicken in the bowl and turn to coat. Arrange chicken halves in the bottom of the bowl with the cut sides down; cover with plastic wrap and refrigerate for 1 hour. Dotdash Meredith Food Studios Preheat an outdoor grill for medium-high heat and lightly oil the grate. Remove chicken from the bowl and pat dry with paper towels; discard any remaining marinade. Place chicken halves
6. skin-side up
7. on a plate and season with salt
8. pepper
9. paprika
10. onion powder
11. and cayenne pepper. Dotdash Meredith Food Studios Cook chicken
12. skin-side down
13. on the preheated grill until grill marks appear
14. 3 to 4 minutes. Turn chicken over
15. close the grill lid
16. and cook
17. basting with remaining barbecue sauce every 6 minutes
18. until no longer pink at the bone and the juices run clear
19. about 35 minutes. An instant-read thermometer inserted into the thickest part of the thigh
20. near the bone should read 165 degrees F (74 degrees C). Dotdash Meredith Food Studios