



BBQ Chicken Thighs

Oscar · 29/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

4

Description

Marinate chicken thighs in BBQ for a tender and flavorful meal from Chungah Rhee of Damn Delicious

Ingredients

- - 1 cup ketchup - $\frac{1}{4}$ cup apple cider vinegar - $\frac{1}{4}$ cup packed brown sugar - 1 tablespoon molasses - 1 tablespoon Worcestershire sauce - 1 teaspoon ground mustard - $\frac{1}{2}$ teaspoon garlic powder - $\frac{1}{4}$ teaspoon onion powder - $\frac{1}{4}$ teaspoon ground black pepper - $\frac{1}{4}$ cup water - 8 bone-in
- skin-on chicken thighs - 2 tablespoons chopped fresh parsley leaves - Reynolds Wrap® Non Stick Aluminum Foil

Instructions

1. Preheat grill to medium-high heat. Whisk together ketchup
2. vinegar
3. brown sugar
4. molasses
5. Worcestershire sauce
6. mustard
7. garlic powder
8. onion powder
9. pepper and water. Reserve 1/3 cup and set aside. Combine ketchup mixture and chicken in a gallon-size slider bag or large bowl; refrigerate and marinate for at least 1 hour to overnight
10. turning the bag occasionally. Drain the chicken from the marinade; discard marinade. Make drainage holes in a sheet of Reynolds Wrap® Non-Stick Foil with a grilling fork. Place foil sheet on grill grate with non-stick (dull) side facing up. Immediately place chicken on foil. Add chicken to grill and cook
11. flipping once and basting with reserved 1/3 cup marinade until cooked through
12. about 10 to 12 minutes on each side. Serve immediately
13. garnished with parsley
14. if desired. Reynolds Kitchens Tip Use Reynolds Wrap(R) Non-Stick Foil to prevent chicken from sticking to grill grates.