



Best BBQ Chicken

Oscar · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

2 hrs

Description

BBQ chicken stays moist and tender when grilled slowly over indirect heat and basted with homemade BBQ sauce towards the end of the cooking time. Coating the chicken legs with a rub before grilling makes them taste great.

Ingredients

— - 2 tablespoons brown sugar - 2 large cloves garlic
— chopped - 2 teaspoons salt - 1 teaspoon black pepper - 10 chicken drumsticks - 2 tablespoons vegetable oil
- ½ cup finely chopped onion - ¾ cup ketchup - 2 tablespoons white wine vinegar - 2 tablespoons Worcestershire sauce

Instructions

1. Mash brown sugar
2. garlic
3. salt
4. and pepper together in a mortar and pestle to form a paste. Spoon paste into a resealable plastic bag. Add chicken
5. coat with paste
6. squeeze out excess air
7. and seal the bag. For best results
8. marinate in the refrigerator at least 1 hour to overnight. When ready to cook
9. heat oil in a small saucepan over medium heat. Add onion and sauté until softened
10. about 5 minutes. Stir in ketchup
11. vinegar
12. and Worcestershire sauce. Bring to a simmer and cook until flavors blend
13. about 10 minutes. Meanwhile
14. preheat an outdoor grill for medium heat and lightly oil the grate. Remove chicken from the bag. Cook chicken on the preheated grill until brown
15. 3 to 5 minutes
16. turning once halfway through. Turn off one of the burners and move chicken over indirect heat. Maintain the temperature at 300 to 350 degrees F (150 to 175 degrees C). Cook chicken for 20 minutes
17. turning halfway through. Baste with sauce
18. then continue to cook
19. basting every 10 minutes
20. until chicken is no longer pink at the bone and the juices run clear
21. 20 to 25 more minutes. An instant-read thermometer inserted near the bone should read at least 165 degrees F (74 degrees C). Cook's Note Sometimes I use a blender or a food processor in Step 1 instead of a mortar and pestle.