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Arrange the chicken pieces on the preheated grill and cook, turn once mid-way, and cook for a total of 10 minutes. Transfer the grill marked chicken to a cookie sheet and then place in the oven.

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Chef John's Barbecue Chicken Recipe Allrecipes com

Chef John's Barbecue Chicken - Ingredients 1 whole chicken, into halves. 1/4 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. 1/2 teaspoon cayenne pepper. 1/2 cup

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Best Ever BBQ Chicken Recipe Genius Kitchen

The BBQ sauce on this juicy grilled chicken is out-of-this world! We wow people with this recipe every summer during outdoor entertaining. I always double the sauce recipe to have extra on the side for dipping. The original recipe calls for 2 small boiler chickens quartered but we prefer using bone-in, skin on chicken breasts.

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Barbecued Chicken Recipe NYT Cooking

Meanwhile, combine barbecue sauce with 1 cup water and stir to combine. Set aside. Sprinkle the chicken pieces generously with salt and pepper, then put them on the grill directly over the coals and cook for about 15 minutes, turning once every 5 minutes or so, and brushing with the thinned barbecue sauce.

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