



WEEKDAYS 1e|12p|c



Michael Symon's BBQ Chicken

skill level	time	servings	cost
easy	30-60min	6	\$

Contributed by: Michael Symon

BBQ Chicken Recipe: Gear up for grilling season with this smoky chicken enhanced by a touch of heat.

ingredients

- 4 Chicken Breasts (bone in; skin on)
- Salt and freshly ground Black Pepper
- 1 cup Cleveland BBQ sauce or your favorite sauce (link to Michael's Cleveland BBQ Sauce)

For the Marinade:

- 1 Jalapeno (sliced into rings)
- 1 teaspoon toasted Coriander Seeds
- 1 teaspoon Hot Smoked Paprika
- 2 Garlic cloves (peeled and smashed)
- 2 Limes (juiced)
- 1/2 cup Extra Virgin Olive Oil

kitchenware

- Whisk
- Grill
- Brush
- Grilling Fork

steps	ingredients per step	instructions
1	1 Jalapeno (sliced into rings) 1 teaspoon toasted Coriander Seeds 1 teaspoon Hot Smoked Paprika 2 Garlic cloves (peeled and smashed) 2 Limes (juiced) 1/2 cup Extra Virgin Olive Oil 4 Chicken Breasts (bone in; skin on)	For the Marinade: A day ahead of time, whisk together the marinade ingredients. Season the marinade with salt and pepper then add all of your chicken. Toss to evenly coat all of the chicken then pour everything in to a gallon sized zip top bag and refrigerate overnight.
2	Salt and freshly ground Black Pepper	The next day, remove the chicken from the marinade and let the chill come off of it, about 30 minutes. Season the chicken on both sides with salt and freshly ground black pepper. Discard the remaining marinade.
3		In the meantime preheat your grill to medium high heat and brush the grates with oil to prevent the chicken from sticking. Place the chicken on the grill, skin side down, and cook for 7 to 8 minutes with the lid down. Flip the chicken and cook for an additional 7 to 8 minutes with the lid down.
4	1 cup Cleveland BBQ sauce or your favorite sauce (link to Michael's Cleveland BBQ Sauce)	When the chicken is almost cooked through, start brushing it with the BBQ sauce, continuing to baste until the sauce gets sticky and slightly charred. Continue to baste for 4 to 5 minutes or until the chicken is 160 degrees internally. Serve with your favorite Summer time accompaniments. Helpful Tips: 1. If you don't have a wood chip grill, then soak wood chips overnight. When you're ready to grill, wrap the chips in aluminum foil, poke holes in the foil, put them on the grill with your food and close lid. This will fill your grill with smoke and give your meat the authentic smoky BBQ flavor. 2. Use bone-in, skin-on chicken for ultimate tenderness and flavor. You can use a meat thermometer to ensure that your chicken is cooked to 160 degrees. This internal temperature will result in moist and delicious chicken. 3. Put the chicken skin-side down on the grill, baste it with BBQ sauce and shut the lid. When it is nearly finished cooking, baste it again and let the sauce bake onto the chicken until it's done. Let it rest for 5 to 10 minutes before serving.