

Honey-Mustard BBQ Chicken

Serves 3-4

This grilled chicken-on-the-bone is made extra tender and juicy through a simple brining process. Flavor layers build with the sweet and savory honey-mustard sauce and a basting technique while barbecuing slowly over indirect heat. Try this recipe with chicken hindquarters - they are easy on the budget and deliver maximum flavor.

Ingredients:

3 or 4 chicken hindquarters (leg and thigh) 2 sprigs rosemary

2 teaspoons freshly ground black pepper

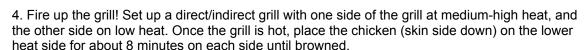
Brine Ingredients:

12 cups cold water 1/2 cup kosher salt 1/3 cup white sugar

Directions:

- 1. Mix the brine ingredients in a large pot until the sugar dissolves. Add the chicken and rosemary to the brine. Cover, and refrigerate for 3-5 hrs.
- 2. After brining, remove the chicken from the liquid and pat dry with paper towels. Sprinkle the chicken with freshly ground black pepper.
- 3. Make the sauce by combining all the ingredients in a small bowl. Reserve half the sauce in a separate bowl; set aside and serve

with the cooked chicken. Use the other half of the sauce for basting the chicken during grilling. *Do not serve any leftover basting sauce; it's been contaminated with the uncooked chicken.



- 5. After the initial searing, use a long-handled basting brush to baste the chicken with the honey-mustard sauce. Continue to cook slowly on the lower heat side of the grill. Baste and turn every 5-10 minutes until the chicken reaches 165 degrees F at the thickest portion of the thigh.
- 6. Serve with the reserved honey-mustard sauce and classic sides like creamy coleslaw, baked beans, and grilled corn.

BONUS! How to grill corn on the cob:

- 1. Peel back outer husk layers -- leaving attached. Remove the silk and inner husk layers, then place the outer husk back around ear.
- 2. Soak the ears in a salt water bath for 10 minutes.
- 3. Place directly on a hot grill and grill for 20 minutes (turning every 5 minutes), until bright yellow and tender.

Honey-Mustard Sauce:

1/8 cup honey

1/2 cup whole grain Dijon mustard

1 teaspoon Worcestershire sauce

1/2 teaspoon dry mustard

1/2 teaspoon garlic powder

1/2 teaspoon paprika

2 tablespoons apple cider vinegar

