

Chipotle-Maple BBQ Chicken

Serves 4

I adapted the chipotle-maple sauce from a recipe that I found in the June 2013 Food and Wine magazine. The original recipe called for 2-chipotle chilies en adobo – I added six. Add as many as you like, but be sure to taste as you go along to prevent the sauce from being too spicy.

For the chicken:

1 whole (3 ½ to 4 lb) chicken, cut into 6 pieces or the equivalent amount of bone-in, skin-on chicken pieces
2 quarts cold water
½ cup salt
½ cup granulated sugar
Freshly ground black pepper, to taste
Canola oil, for grill

For the sauce:

2-6 chipotles en adobo (seeded, if desired)
1 garlic clove, minced
½ cup ketchup
3 tablespoons cider vinegar
1 tablespoon Worcestershire sauce
¼ cup maple syrup
2 tablespoon unsalted butter

Combine the water, salt, and sugar in a large bowl and whisk until the sugar and salt dissolve. Add the chicken pieces and cover the bowl with plastic wrap. Refrigerate for 30 minutes to 1 hour. Do not brine for longer as the chicken will be too salty.

Preheat the grill over high heat while the chicken is brining.

In a blender or small food processor, combine the chipotles en adobo, the garlic, ketchup, cider vinegar, Worcestershire sauce, and maple syrup. Blend until smooth. Pour the sauce into a saucepan and bring to a simmer. Stir in the butter and simmer for 2 minutes. Remove from the heat. Pour about ½ cup of the sauce into a small bowl to use for brushing the chicken while it cooks. Reserve the remaining sauce for serving.

This recipe came from *Minced* at www.mincedblog.com.

When the grill is hot, use a metal brush to clean the grates. Remove the chicken from the brine and pat dry with paper towels. Season the chicken to taste with freshly ground black pepper. Brush the grates with a little canola oil and reduce the heat to medium low.

Add the chicken, skin-side down, to the grill. Cover and cook for 15 minutes. Turn the chicken over and brush the tops of the chicken with barbecue sauce. Cover and cook for another 15 minutes. Uncover the grill and brush the chicken again with barbecue sauce this time on both sides and cook for another two minutes. Check the temperature of the chicken. If 165 degrees or higher, remove the chicken from the grill. If the temperature is less than 165 degrees, continue cooking, turning as needed, until the temperature of the chicken reaches 165 degrees. Serve the chicken immediately with the reserved sauce and plenty of napkins.

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