Top 10 BBQ Chicken Recipes

Top 10 BBQ Chicken Recipes uses boneless skinless chicken thighs and the grilling method. Brush sugary sauces on near the end so they do not burn.



PREP	COOK	ADDITIONAL	SERVINGS	DIFFICULTY
15 min	**18 min**	**5 min**	**4**	**Easy**

Ingredients

- 1 1/2 lb (680 g) boneless chicken thighs
- 1 tbsp (15 ml) olive oil
- 3/4 tsp (4 g) salt
- 1/4 tsp black pepper
- 1/2 cup (120 ml) barbecue sauce
- 1 tbsp (15 ml) apple cider vinegar
- 1 tbsp (20 g) honey

Ingredient Notes

Brush sugary sauces on near the end so they do not burn.

Instructions

1. Pat chicken dry and coat with oil, salt and pepper. Heat a grill to medium, about 375–400°F (190–205°C).
2. Grill chicken 5–7 minutes per side. Mix barbecue sauce, vinegar and honey in a clean bowl.
3. Brush with sauce during the last 2–3 minutes, turning frequently to prevent burning. Cook to 165°F (74°C).
4. Rest 5 minutes. Keep a clean portion of sauce separate for serving.

Temperature & Doneness

Check chicken reaches 165°F (74°C) in the thickest part, avoiding bone. Use a food thermometer; color and time alone are not reliable.

Key Tips

- Brush sugary sauces on near the end so they do not burn.
- Prepare all measured ingredients before heating the pan. Keep raw and cooked utensils separate.

Common Mistakes

- Skipping the thermometer check.
- Crowding the cooking surface.
- Changing the chicken cut without adjusting the cooking time.

Variations

- 1. Classic: use the master honey-vinegar barbecue glaze.
- 2. Smoky: add 1/2 tsp smoked paprika to the glaze.
- 3. Spicy: add 1/4 tsp cayenne.
- 4. Garlic: add 2 minced garlic cloves.
- 5. Lemon: replace vinegar with lemon juice.
- 6. Orange: add 1 tbsp orange juice and 1/2 tsp zest.
- 7. Mustard: add 1 tbsp prepared mustard.
- 8. Ginger: add 1 tsp grated ginger.
- 9. Maple: replace honey with 1 tbsp maple syrup.
- 10. Herb: finish classic glazed chicken with 1 tbsp parsley.

Serving

Serve with corn and slaw.

Storage & Reheating

Storage: Refrigerate promptly in shallow covered containers at 40°F (4°C) or below. Use within 3–4 days, counting any previous storage of cooked chicken.

Freezing: Freeze cooled chicken in airtight portions at 0°F (-18°C) for up to 2 months for best quality. Thaw overnight in the refrigerator. Keep fresh salad components separate.

Reheating: Reheat cooked chicken to 165°F (74°C). Warm sauced dishes gently with a splash of broth; re-crisp coated chicken on a rack in a 375°F (190°C) oven. Keep fresh vegetables and dips separate.

FAQs

Which chicken cut should I use? Use boneless skinless chicken thighs as listed for the stated timing.

How do I know when it is done? Check the thickest part reaches 165°F (74°C).

Can I make it ahead? Refrigerate promptly and follow the storage and reheating instructions; keep coatings, dressings and fresh vegetables separate when practical.

Food-safety reference: FoodSafety.gov — Safe minimum internal temperatures —

https://www.foodsafety.gov/food-safety-charts/safe-minimum-internal-temperatures

Food-safety reference: FoodSafety.gov — Cold food storage chart — https://www.foodsafety.gov/food-safety-charts/cold-food-storage-charts