



Korean Honey Sesame Grilled Chicken

Makes: 6 servings

Prep Time: 15 minutes Cook Time: 30 minutes

Total Time: 45 minutes plus chill time 30 minutes

Ingredients

For the Rub:

- 1 & 1/2 tbsp extra virgin olive oil
- 1 tbsp sweet paprika
- 1 tsp garlic salt
- 1/2 tsp sugar

For the Glaze/Sauce:

- 1/2 cup low-sodium soy sauce
- 1/4 cup honey
- 2 tbsp hoisin sauce
- 1 & 1/2-3 tbsp Korean Gochujang (start with 1 & 1/2 tbsp for mild, add more to taste)
- 2 tbsp finely grated fresh ginger
- 2 tbsp sesame oil
- 2 garlic cloves, finely minced
- 1 & 1/2 tbsp grainy mustard
- 1 tbsp sesame seeds plus more for garnish, if desired

For the Chicken:

- 2 pounds trimmed boneless, skinless chicken thighs

Instructions

For the Rub:

Combine olive oil, paprika, garlic salt, and sugar in a medium size bowl. Stir well to combine then add the chicken and turn several times to coat. I like to use my hands to massage the rub into the chicken. Cover the bowl and refrigerate for at least 30 minutes or as long as 24 hours.

For the Glaze/Sauce:

Combine all ingredients in a medium-size sauce pan and stir well. Bring to a boil and cook for 5 -7 minutes, until sauce thickens and is reduced by about one half. (Maintain a steady, medium boil but reduce the heat a bit if the mixture boils up too high.) Taste and if you'd like it a little spicier, add another tablespoon of Gochujang. Repeat to taste. Set aside to cool down.

For Grilling the Chicken:

Heat a grill to high (500-600°F). Clean and oil the grates.

Place the chicken on the grill; cook for 3-4 minutes on the first side, or until golden brown. Flip to the opposite side and brush the cooked side with some of the glaze. Grill the second side for 3-4 minutes then flip and brush with the glaze. Continue cooking for 1-2 minutes more on each side, brushing with the glaze after flipping until the chicken is browned and nicely charred in spots.

Transfer the chicken to a serving platter and allow to rest for a few minutes before slicing. Serve any extra sauce with the chicken.

Recipe by The Cafe Sucre Farine