



Grilled Hot Honey Chicken

Makes: 4 servings

Prep Time: 15 minutes Cook Time: 18 minutes

Total Time: 33 minutes

Ingredients

For the Chicken:

- 2 tsp chili powder
- 2 tsp granulated garlic
- 1/2 tsp onion powder
- 1/4 tsp cayenne pepper
- 1 & 1/2 tsp kosher salt
- 1/2 tsp freshly cracked black pepper
- 8 boneless, skinless chicken thighs or 4 boneless, skinless chicken breasts (about 2 pounds)
- 1 tbsp extra virgin olive oil

For the Hot Honey Sauce:

- 4 tbsp salted butter
- 1/2 cup honey
- 2 tbsp Sriracha
- 1 tbsp unfiltered apple cider vinegar

Instructions

Season the Chicken:

In a small bowl, combine the chili powder, granulated garlic, onion powder, cayenne pepper, kosher salt, and black pepper.

Trim any excess fat from the chicken and pat dry with paper towels. Drizzle with olive oil and rub the seasoning mixture evenly over all sides.

Make the Hot Honey Sauce:

Melt the butter in a small saucepan over medium-low heat. Whisk in the honey, Sriracha, and apple cider vinegar until smooth and combined. Transfer half of the sauce to a small serving bowl and set aside for later.

Grill the Chicken:

Preheat the grill to high heat. Brush both sides of the chicken with some of the remaining hot honey sauce. Place the chicken on the grill and reduce the heat to medium-high.

Cover and cook for 3 to 4 minutes, or until grill marks develop. Flip the chicken and brush with more sauce.

Continue cooking, turning occasionally and brushing with additional sauce, until the chicken reaches an internal temperature of 165°F, about 7 to 8 minutes longer.

Serve:

Transfer the chicken to a serving platter and drizzle with the reserved hot honey sauce. Serve any remaining sauce on the side for dipping.

Chef's Notes:

- Chicken thighs tend to stay juicier on the grill, but chicken breasts work just as well.
- Reserve a portion of the sauce before grilling to avoid cross-contamination.
- Adjust the heat level by increasing or decreasing the amount of Sriracha or cayenne pepper.
- Leftover chicken can be stored in an airtight container in the refrigerator for up to 4 days.
- This chicken is delicious sliced over salads, tucked into sandwiches, or served alongside grilled vegetables.
- 3 days and reheated in a skillet or oven.

Recipe inspired by The Modern Proper