

Posted on 6 May 2014

by ewfood

Grilled Ginger Beer Chicken

Ingredients

6 chicken quarters, cut into 8 pieces
6oz ginger beer
6 black tea bags
¾ cup minced onion
3 cups tomatoes, diced
¼ cup Dijon mustard
3tbsp Worcestershire sauce
¼ cup brown sugar
12 sprigs thyme
1 stick unsalted butter, melted

Preparation

1. Rinse the chicken and dry. In a small bowl, toss the ginger with 2 tablespoons salt and 1 teaspoon pepper. Add half of the mixture on the chicken and reserve the rest. Refrigerate the chicken, uncovered for at least 2 hours.
2. For the sauce:
3. Pour the ginger bear into a skillet
4. cover and bring to boil. Then cook over high heat until reduced by half for about 30 minutes. Remove from heat then add the tea bags and steep for 10 minutes. Remove the tea bags.
5. Add the tomatoes, mustard, Worcestershire sauce, onion, brown sugar and thyme. Return to high heat and cook until thick for about 50 minutes. Crush the tomatoes during the last 5 minutes and remove the thyme as well. Set aside half of the sauce for serving.
6. Coat the chicken with butter and sprinkle with the remaining ginger mixture. Put the skin-side up the cooler side of the grill and cook until brown about 18 minutes, basting with butter and ginger mixture halfway.
7. Brush the chicken with thick layer of sauce. Cover and cook until thermometer reads 160 degrees F, about 20 minutes.
8. Turn the chicken down and cook uncovered, about 2 minutes. Transfer and rest the chicken for 10 minutes.
9. Season with salt and serve with sauce.

Cooks Note