

# Chef J's 6 Hour Chicken Marinade

I think we all have the same goal when it comes to grilling... Juicy Chicken. Am I right? I created this marinade recipe years ago when I was a chef at country clubs, hotels and restaurants. It's a hit and always had people questioning what we do to get the chicken so juicy. Here is the marinade and cooking tips for absolutely amazing chicken off the grill.

**Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary**

**Yield:** Serves 4-6 People

**Prep time:** 5 Minutes Prep and 6 hours marinade

**Cook time:** 10-12 minutes

## Ingredients

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
2 lbs	Chicken, Breast, Boneless Skinless	Natural Chicken
1 Cup	Dressing, Italian, Golden	or White Balsamic Dressing
¼ Cup	Sauce, Sweet Chili	
2 Tbsp	Rub a Dub Seasoning, 5280 Culinary	Sub Oink for a BBQ Flavor

## Marinade Directions:

- **CHICKEN MARINADE**
  - Mix Together in a medium sized bowl
    - Dressing, Sweet Chili Sauce and Seasoning
    - Slice the chicken on a bias to get equal sized pieces
    - Place chicken into a heavy duty Ziploc bag
    - Add the marinade and squish around to coat chicken
    - Squeeze out the air and seal the Ziploc bag
    - Place in the fridge and allow to marinade for 6 hours
    - Remove from the marinade and place onto a plate to catch drippings

## Cooking Notes:

- Pre heat your Weber Genesis II E-325 to 550 Degrees
- Once at 550 Degrees and about 5-7 minutes before grilling turn on Sear Station

## ***Cooking Directions:***

- ***CHICKEN MARINADE***

- Mix Together in a medium sized bowl
  - Dressing, Sweet Chili Sauce and Seasoning
  - Slice the chicken on a bias to get equal sized, equal thickness pieces (think medallions)
  - Place chicken into a heavy duty Ziploc bag
  - Add the marinade and squish around to coat chicken
  - Squeeze out the air and seal the Ziploc bag
  - Place in the fridge and allow to marinade for 6 hours
  - Remove from the marinade and place onto a plate to catch drippings
- Pre heat your Weber Genesis II E-325 to 550 Degrees
- Once at 550 Degrees and about 5-7 minutes before grilling turn on Sear Station
- Place the chicken over the sear station area and sear on the first side
  - Insert iGrill 3 Probe into the thickest piece of Chicken
  - Close the lid
  - Sear for about 5-6 Minutes
- Open the lid and flip the chicken
  - Close the lid
  - Sear for an additional 5-6 minutes
- Turn off the sear station and finish cooking chicken to an internal temperature of 163 Degrees
- Remove from the heat and let rest (uncovered), resting will result in carry over cooking and temp will usually climb another 3-5 degrees
- Enjoy grilled or with your favorite bbq sauce

## ***Grills / Grill Gear Used:***

- Weber Genesis II E-325 Indigo **Ace SKU – 8017320**
- Weber iGrill 3 Digital Thermometer **Ace SKU – 8592180**

## ***Shopping List (Products Used):***

- Rub A Dub Rub, 5280 Culinary **Ace SKU – 8562050**
- Oink Rub, 5280 Culinary **Ace SKU – 8562043**