

Big Green Egg – Chicken Thighs

When it comes to grilling chicken thighs you have 2 solid options, bone in or boneless. Both options are good and provide excellent flavor. Choose the boneless option to save some cooking time, around half the amount of bone in. Choose the bone in option for a bit more flavor and some extra juicy chicken. Either way, you win!! Happy Cooking, Chef Jason

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

Yield: 6 chicken thighs

Prep Time: 5 Minutes

Cook Time: 10-12 Minutes – Boneless | 15-20 Minutes – Bone In

Cook Temp: 450° - Direct Heat

Ingredients

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
1 ½ lb	Chicken Thighs, Bone In	
OR		
1 ½ lb	Chicken Thighs, Boneless	
2 tbsp	Oil, Canola/Olive Blend	
4 tbsp	Cluck Rub, 5280 Culinary	
Glaze - optional		
1-2 tbsp	Fire Honey, 5280 Culinary	

Preparation Directions:

Wash all tools prior to use

Clean and sanitize all cutting boards and prep surfaces prior to use

Read all manufacturer's instructions before using grills, starters and any cooking tools

Stir charcoal in the Big Green Egg and Top off with Fresh Charcoal

Clean out ash pit if needed

Open Bottom vent and top vent for maximum air flow during startup process

Make a well in the center of the lump and ignite the charcoal using speedlight starters or an EGGniter

Heat to temp of 450° and adjust lower and upper vents to hold at 450°

While grill is heating up – prep chicken thighs as follows

Place in Mixing Bowl

Add light oil to coat chicken

Season to taste with Cluck Rub

Mix well to combine and adjust seasoning as needed

Allow to sit on the counter while grill reaches cooking temperature

Burb Big Green Egg and Open dome

Add chicken – MEAT or BONE side down first, add towards center, but not directly in the center of the grill grate

Grill on the first side for 4-5 minutes (boneless) or 8-10 minutes (bone in), turn chicken over, move to the more indirect part of the grill grate and grill the second side for 4-5 minutes (boneless) or 8-10 minutes (bone in), or until desired doneness is reached

**** If desired, Glaze during the last 3 minutes of cooking with BBQ Sauce or Honey

Using tongs, remove chicken from the grill and bring into the kitchen. Allow to rest for 2-3 minutes

When done, properly cool chicken down, uncovered. When cooled completely, cover and store

Shelf life is 2 days for fully cooked chicken– use leftovers for tacos, burritos or a quick heat and go chicken sandwich. Discard chicken after 2 days if un-used

SHOPPING LIST

Big Green Egg, Large

Ace SKU – 8797946

Charcoal, Big Green Egg

Ace SKU – 8697104

Big Green Egg, EGGniter

Ace SKU - 8695330

Thermometer, Big Green Egg

Ace SKU – 8025749