

# Beer-Marinated Barbecued Chicken

Recipe by Jamie Purviance

Serves: 4 // Prep time: 20 minutes | Marinating time: 4 to 18 hours | Grilling time: 40 to 50 minutes

## INGREDIENTS

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### MARINADE

- 1 bottle (12 ounces) extra stout beer, such as Guinness®
  - ¼ cup extra-virgin olive oil
  - ¼ cup molasses
  - 1 tablespoon grated lemon zest
  - 3 tablespoons fresh lemon juice
  - 1 tablespoon finely chopped fresh thyme leaves
  - 2 teaspoons Dijon mustard
  - 4 garlic cloves, minced or pushed through a press
  - 1 teaspoon kosher salt
  - 1 teaspoon coarsely ground black pepper
- 1 whole chicken, 4 to 5 pounds, neck, giblets, and excess fat removed



## INSTRUCTIONS

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- 1 In a medium bowl whisk the marinade ingredients.
- 2 Cut the chicken into eight pieces: two breast pieces, two thigh pieces, two drumsticks, and two wings. Remove and discard the wing tips. Place the chicken pieces in a large, resealable plastic bag and pour in the marinade. Press the air out of the bag and seal tightly. Turn the bag to distribute the marinade, place in a bowl, and refrigerate for at least 4 hours or overnight, turning occasionally.
- 3 Remove the chicken from the bag and reserve the marinade. Pour the marinade into a small saucepan, bring to a boil, and boil for 2 full minutes. Transfer ¾ cup of the boiled marinade to a small bowl and take out to the grill for basting. Reserve the remainder to serve as a sauce.
- 4 Prepare the grill for indirect cooking over medium heat (350° to 450°F).
- 5 Grill the chicken pieces, skin side up, over **indirect medium heat**, with the lid closed, until the juices run clear and the meat is no longer pink at the bone. The drumsticks and thighs will take 40 to 50 minutes and the breasts and wings will take 30 to 40 minutes. Baste with the ¾ cup boiled marinade during the last 10 to 15 minutes of grilling time, turning the pieces once or twice during this period. Remove from the grill and serve warm with the reserved boiled marinade as a sauce alongside.