



# Citrus BBQ Chicken

## Ingredients

- 4 skin-on chicken leg quarters, cut into 8 pieces
- 1 1/3 cups ketchup
- 2 tablespoons light brown sugar
- Juice and zest of 1 orange
- Juice and zest of 1 lemon
- 3 cloves garlic, grated
- 1 tablespoon Dijon mustard
- 2 tablespoons Worcestershire sauce
- 2 teaspoons ground cumin
- 1 1/2 teaspoons smoked paprika
- Kosher salt and freshly ground black pepper

## Instructions

### 1. Make the Marinade

In a bowl or large measuring cup, whisk together:

ketchup, brown sugar, orange zest and juice, lemon zest and juice, garlic, Dijon mustard, Worcestershire sauce, cumin, smoked paprika, 1 teaspoon kosher salt, and several grinds of black pepper.

### 2. Marinate the Chicken

Place the chicken pieces into a large resealable plastic bag.

Pour in the marinade, reserving **1 cup** for later. Seal the bag and massage gently to evenly coat the chicken.

Refrigerate and marinate for **at least 1 hour**, or up to overnight.

### 3. Prepare the BBQ Sauce

Add the reserved 1 cup of marinade to a small saucepan.

Bring to a boil over medium-high heat, then reduce to low and simmer for **10 minutes**, until thickened. Set aside for glazing and serving.

### 4. Grill the Chicken

Preheat the grill to medium-high heat.

Remove the chicken from the marinade and let excess drip off.

Place chicken skin-side down on the grill. Cook for about **4 minutes**, or until grill marks form and the chicken releases easily.

Flip skin-side up, cover the grill, and continue cooking for **20 to 25 minutes**, or until an instant-read thermometer reads **165°F (74°C)** in the thickest part.

5. **Glaze and Finish**

Brush the skin side of the chicken with the reduced citrus BBQ sauce. Flip and brush the other side, cooking **1 minute per side** to caramelize the glaze.

6. **Rest and Serve**

Transfer the chicken to a platter and let rest for **5 minutes**.

Serve with the remaining citrus BBQ sauce on the side.