

Honey-Lime-Sriracha Grilled Chicken

This chicken is dressed to grill! A little bit sweet and a little bit spicy, our flavorful marinade with honey, lime, Asian chili sauce (sriracha), fresh gingerroot and spices transforms boring chicken thighs or drumsticks into barbequed deliciousness!

Marinade

- 1/4 cup honey
- Juice and zest from 2 limes
- 2 tbsp reduced-sodium soy sauce
- 2 tbsp sriracha sauce (see Cooking Tip)
- 1 tbsp olive oil
- 2 tsp minced garlic
- 2 tsp grated gingerroot
- 1/2 tsp each ground cumin and chili powder

8 large bone-in chicken thighs
(skin removed; about 2 1/4 lbs/1 kg)

- Whisk together all marinade ingredients in a small bowl or measuring cup. Reserve 1/4 cup marinade to use as a basting sauce for chicken while grilling. Pour remaining marinade (about 1/2 cup) over chicken thighs in a small glass baking dish. Turn chicken pieces over several times to coat evenly with marinade. Cover with plastic wrap and marinate in the fridge for at least 8 hours or overnight.
- Preheat grill to medium heat setting and lightly brush with oil. (Note: You must grill the chicken over medium heat to avoid burning it. Marinades containing honey burn easily over high heat.) Grill chicken thighs for about 10 minutes per side with bbq lid closed. Baste generously with reserved marinade during last 2 minutes of cooking time. Serve immediately. (Pictured served with our grilled pineapple salsa recipe from The Looneyspoons Collection.)



Feature Recipe

Cooking Tip:

Asian hot chili sauce, commonly known as “sriracha” sauce, is taking the culinary world by storm! Think of it as a thinner, spicier ketchup. You’ll find it in the condiment aisle or ethnic food section of your grocery store in a clear plastic bottle with a green lid (look for the rooster on the label!).

Makes 4 servings

Per serving: 275 calories, 10 g total fat (2.3 g saturated fat), 40 g protein, 4 g carbohydrate, 0 g fiber, 166 mg cholesterol, 471 mg sodium