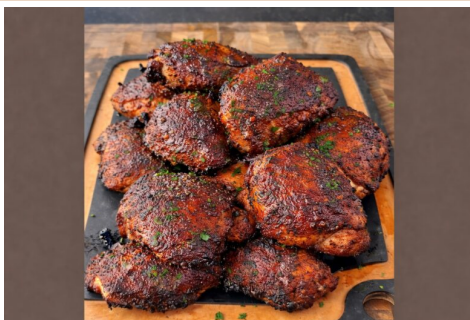


Honey Chipotle Grilled Chicken Thighs: The Ultimate Sweet & Smoky BBQ Guide

Honey Chipotle Grilled Chicken Thighs



OVEN
375°F

TIME
20 min

TEMP
165°F

METHOD
Air fryer

INGREDIENTS

For the Chicken:

3 lb Bone-in Chicken Thighs: (Approx. 1.36 kg).

Bone-in ensures the meat stays succulent and doesn't dry out.

Seasoning: Salt, freshly ground black pepper, and garlic powder.

For the Honey Chipotle Sauce / Marinade:

5 tbsp Olive Oil: Provides the fat needed to carry the spices.

5 tbsp Chipotle Peppers in Adobo: Finely minced.

Use more or less depending on your spice tolerance.

7-8 tbsp Honey: (About $\frac{1}{2}$ cup). This is the key to that sticky, glossy finish.

5 tbsp Apple Cider Vinegar: You can substitute fresh lime juice for a more citrusy tang.

6-7 Garlic Cloves: Finely minced for a pungent, aromatic base.

Spices: 2% tsp each of smoked paprika, chili powder, ground cumin, onion powder, and salt.

1 tsp Black Pepper: For an extra layer of warmth.

DIRECTIONS

- 1.** Method A: The Grill: Preheat your grill to medium heat (350-375°F). Set it up for indirect cooking. Place chicken skin-side up on the cooler side of the grill. Cover and cook for 20-25 minutes. Move the chicken to the direct heat side, skin-side down, for 3-5 minutes to get that perfect char. Flip, baste with your reserved sauce, and cook until the internal temperature hits 165°F.
- 2.** Method B: The Oven: Preheat to 425°F. Line a sheet pan with foil and place a wire rack on top. Arrange the chicken skin-side up and bake for 25-30 minutes. Brush with the reserved glaze and bake for another 5-10 minutes until golden and bubbling.
- 3.** Finishing: Let the chicken rest for 5-10 minutes. This allows the juices to redistribute, ensuring every bite is moist. Garnish with fresh cilantro and a squeeze of lime.

SWAPS & NOTES

The Meat: While I highly recommend bone-in, skin-on thighs, you can use boneless thighs if you reduce the cooking time.

Chicken drumsticks also work wonders with this glaze.

The Heat: If you aren't a fan of spice, scrape the seeds out of the chipotle peppers before mincing them.

If you love heat, add an extra tablespoon of the adobo sauce from the can.

TIPS FOR SUCCESS

Don't Skip the Dry Pat: Moisture is the enemy of crispiness.

Watch the Sugar: Because of the honey content, this sauce can burn if left over direct high heat for too long.

Always finish the chicken over the flame rather than starting it there.

Use a Thermometer: To avoid overcooking, use an instant-read thermometer.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/honey-chipotle-grilled-chicken-thighs-the-ultimate-sweet-smoky-bbq-guide/>