



Chamorro Barbecue Chicken

INGREDIENTS

- 3 pounds chicken thighs, bone-in & skin on (about 6-8 thighs)
- 1 onion, diced & cut in half, then thirds
- 4 garlic cloves, diced
- 1 cup soy sauce
- 1 1/2 cup white vinegar
- 1 teaspoon ground black pepper
- 1 teaspoon red pepper flakes

INSTRUCTION

1. Rinse, pat chicken thighs dry and place in a large bowl.
2. Combine all ingredients into a smaller bowl and stir. Pour the sauce over the chicken thighs to marinate and place in the fridge for 2 hours before cooking.
3. While preparing the grill, remove the chicken from the fridge and bring to room temperature.
4. Place chicken on the grill for 15-20 minutes. Keep marinade bowl on the side. Once you are ready to turn the chicken over, dip once into the marinade and place back on the grill (rotate 90° for grill marks). Continue grilling other side for 15-20 minutes or until the chicken reaches an internal temperature 165°F.

Note: The cook time above is for a charcoal grill. If using a Traeger grill, set temperature at 275°F and cook for 40-45 minutes.

WINE PAIRING

Domaine Carneros
2020 Avant-Garde Pinot Noir