



SPOTLIGHT RECIPE

SPICY CAROLINA BARBECUE CHICKEN

- Heat a grill to medium. Whisk the yellow mustard, vinegar, brown sugar, mustard powder, hot sauce, Worcestershire sauce, 1/2 teaspoon salt and pepper to taste in a bowl. Whisk in the butter.
- Season the chicken with salt and pepper, and then toss with about 1/3 of the mustard sauce in a bowl until coated. Let it sit at room temperature for 10 minutes.
- Brush the grill grates generously with vegetable oil. Put about 1/4 cup of the remaining mustard sauce in a small bowl for basting and reserve the rest for topping.
- Grill mark the chicken, baste with the sauce and finish in the oven until a thermometer inserted into the thickest part registers 170 degrees, 10 to 12 minutes per side.
- Serve the chicken with the reserved mustard sauce, sliced tomato and macaroni salad, if desired.

Ingredients

Servings: 4

- 1 1/2 cup yellow mustard
- 1/4 cup apple cider vinegar
- 1/4 cup packed light brown sugar
- 1 1/2 tablespoons mustard powder
- 2 teaspoons hot sauce
- 1/2 teaspoon Worcestershire sauce
- Kosher salt and freshly ground pepper
- 2 tablespoons unsalted butter, melted
- 8 skin-on, bone-in chicken thighs (2 to 2 1/4 pounds)
- Vegetable oil, for brushing
- 1 large tomato, sliced
- Prepared macaroni salad (optional)

