

Grilled Chicken Thighs with Ancho-Tequila Glaze

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Servings: 6

Start to Finish Time: 1 hour 10 minutes

If you're using a charcoal grill, skip the foil pan and add the chips to the coals. Look for granulated garlic in the spice aisle, or substitute 3/4 teaspoon of garlic powder. Amber agave syrup has a deeper flavor than the more neutral, light-colored varieties.

1 1/2 cups hickory wood chips
1 tablespoon ancho chile powder
1 1/2 teaspoons sugar
1 1/2 teaspoons granulated garlic
1 1/2 teaspoons ground cumin
1 1/2 teaspoons freshly ground black pepper
3/4 teaspoon Kosher salt
12 (2 1/2 pounds) bone-in chicken thighs, skinned
1 1/2 tablespoons extra-virgin olive oil
6 tablespoons amber agave syrup
3 tablespoons tequila
1 1/2 tablespoons hot sauce
1 1/2 tablespoons butter
1 1/2 tablespoons fresh lime juice
1/4 teaspoon crushed red pepper
cooking spray
3 tablespoons chopped fresh cilantro (optional)
6 lime wedges

Soak the wood chips in water for 30 minutes. Drain well.

Preheat the grill to medium-high heat using both burners. After preheating, turn the left burner off (leave the right burner on). Pierce the bottom of a disposable aluminum foil pan several times with the tip of a knife. Place the pan on the heat element on the heated side of the grill. Add the wood chips to the pan. Let the chips stand for 15 minutes or until smoking.

In a medium bowl, combine the chile powder, sugar, garlic, cumin, pepper and salt. Add the chicken to the bowl, toss well. Add the oil to the bowl, toss well.

In a small saucepan, place the syrup, tequila, hot sauce, butter, lime juice and red pepper. Bring to a boil. Cook until the mixture is reduced to 1/2 cup and begins to thicken (about 3 minutes). Reserve the syrup mixture.

Place the chicken, meaty side down, on a grill rack coated with cooking spray over the left burner (indirect heat). Brush the chicken with two tablespoons of the syrup mixture. Grill for 15 minutes. Turn the chicken over and move to direct heat. Grill 5 minutes or until done.

Garnish with cilantro, if desired.

Serve with the remaining syrup mixture and lime wedges.

Per Serving (excluding unknown items): 87 Calories; 6g Fat (75.4% calories from fat); trace Protein; 4g Carbohydrate; trace Dietary Fiber; 8mg Cholesterol; 359mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat; 0 Other Carbohydrates.