



Hot Honey Chicken Thighs

Makes: 3-4

Prep time: 10 minutes

Cook time: 30 minutes

Ingredients:

6 skin-on, bone-in chicken thighs

3 tablespoons chilli crisp chilli oil, such as Lao Gan Ma

2 tablespoons honey

2-3 tablespoon lime juice

1 teaspoon chilli powder

1 tablespoon vegetable oil

Coriander leaves, to serve

This is a very simple and very moreish glaze for crispy chicken, which caramelises on the grill. These chicken thighs are very versatile and can be served with anything from a large salad to potatoes, or as part of a larger spread.

Method:



1. Combine the chilli powder and vegetable oil and mix in bowl.

2. Rub chilli oil mixture all over the chicken thighs and season with salt.

3. Combine the chilli powder and vegetable oil and mix in bowl.

4. Combine the chilli powder and vegetable oil and mix in bowl.

5. Preheat two gas burners on the Jupiter Outback BBQ and set the heat to medium. Once hot, place the chicken thighs over direct heat, skin side down, until crisp - a few minutes. Move to the opposite side of the BBQ and glaze with some of the chilli oil mixture.