

Balsamic Rosemary BBQ Chicken

©2010, Scott Duncan

2/3 C balsamic vinegar
2 T brown sugar
1 clove garlic, crushed
1 t dried rosemary
1 T Dijon mustard

Pinch red pepper flakes
½ t salt
¼ t ground black pepper
4 bone-in, skinless chicken thighs
Salt & pepper to taste

In a small saucepan over medium heat, combine balsamic vinegar, brown sugar, garlic, rosemary, Dijon mustard, red pepper flakes, ½ t salt, and ¼ t black pepper. Simmer until reduced by half (about 30 minutes), stirring occasionally. Remove from heat and discard garlic clove. BBQ sauce will thicken as it cools. Divide sauce in half, reserving half to serve with finished dish.

Preheat grill (or grill pan) to medium heat. Salt & pepper chicken thighs. Grill on one side for 5 minutes. Flip, and apply BBQ sauce to cooked side. Grill for an additional 4 or 5 minutes. Remove from heat and apply BBQ sauce to second side. Loosely cover with foil and let rest for 5 minutes.

Serve remaining BBQ sauce on the side.

Serves 4.

