

South Pass Sticky-Glazed Chicken

Chuckwagon [June 16, 2016 at 22:56](#)

Here's a sticky-glazed, barbecued chicken favorite you'll come back to time after time. One of the ingredients is a type of hot chili sauce called sriracha, made from a paste of chili peppers, distilled vinegar, garlic, sugar, and salt, and named after the coastal city of Si Racha, in Chonburi Province of eastern Thailand. The chicken recipe's prep time is about 20 minutes, the cook time 40 minutes, and the recipe is for four wranglers.

First, rustle up the following ingredients:

- One 3 to 4 pound chicken, cut up
- 1-½ teaspoons/12.5 mL salt
- ½ teaspoon/5 mL white pepper
- 1 tablespoon/15 mL toasted sesame seeds

Next, make the marinade:

- 3 tablespoons/45 mL vegetable oil
- 3 tablespoon/45 mL lime juice
- 2 large cloves garlic, crushed & minced

Finally, make the glaze:

- ½ cup/ 120 mL plum sauce
- 1/3 cup/80 mL prepared ketchup
- ¼ cup/60 mL dark brown sugar
- 2 tablespoons/30 mL water
- 1½ tablespoons/22.5 mL Frank's Hot Sauce
- 1 tablespoon/15 mL soy sauce
- 1 tablespoon butter
- ¼ teaspoon/2.5 mL onion powder
- 2 dashes of powdered cloves

Directions:

- Make the marinade by combining the minced garlic with the lime juice and vegetable oil in a small bowl. Set it aside while you trim the chicken.
- Trim any excess fat off the chicken, but don't remove the skins. Score the legs and thighs and hand-rub in the marinade. The pieces should be fairly uniform in size. If the breast pieces are larger than the thighs, cut in them in half. Place the chicken pieces and any leftover marinade into a large re-sealable plastic bag, and refrigerate it for an hour.
- Add the plum sauce, ketchup, brown sugar, and water, to a medium saucepan and heat the mixture over medium heat. When the sugar has dissolved, reduce the heat to simmer, stirring the mixture often to prevent burning.
- Add the sriracha, soy sauce, onion powder, powdered cloves, and butter. Reduce the heat to low and let the mixture simmer for a few minutes, stirring often. When the sauce has a nice

glaze and coats the back of a spoon, remove it from heat and allow it cool fifteen minutes. (Note: Although this recipe calls for 1½ tablespoons of sriracha, you can certainly add more or less to suit your taste.)

- Preheat your grill for medium-high heat, remove the chicken from the plastic bag, and discard the marinade. Pat the pieces with a paper towel. (Smoke will not penetrate a wet surface.) However, pards, don't get carried away! Just pat lightly so it doesn't remove all of the marinade and moisture inside the meat.
- Place a smoke-packet over one of the burners. (A smoke packet is made by wrapping moist sawdust in tinfoil. Stab it a couple of times with a fork to allow smoke to escape.) Some folks keep a couple of these in their freezer for future use.
- Season the chicken pieces on both sides with salt and black pepper, place them onto the grill, and cook the chicken 20 minutes in smoke. Reduce the heat to low and begin basting the chicken with sticky glaze. Don't allow the glaze to burn. (**ed.note:** *separate out a small amount of glaze for basting, and reserve the rest to serve your guests. This way, you are sure to avoid cross-contamination between reserved sauce and uncooked chicken.*)
- Baste the chicken every few minutes, making sure to watch for burning. Once the internal temperature of dark meat pieces reaches 170° F, the chicken is done. Place it onto a serving platter and top it generously with the toasted sesame seeds.
- Serve any leftover baste at your table where guests can help themselves. This chicken goes well with rice and grilled vegetables.

Enjoy! Best Wishes,
Chuckwagon