

Grilled Lexington-Style Chicken

Ingredients

- 1 cup cider vinegar
- 1/4 cup firmly packed dark brown sugar
- 2 TB olive oil
- 2 tablespoons dried crushed red pepper
- 2 teaspoons salt
- 2 teaspoons pepper
- 4 Chicken Breast, 4 Thighs

Directions

Stir together first 6 ingredients until blended.

Place the vinegar mixture and chicken in a large zip-top plastic freezer bag or container and seal. Chill chicken at least 1 hour or up to 8 hours, turning occasionally.

Remove chicken from marinade, discarding marinade.

Grill chicken, covered with grill lid, over medium-high heat (350° to 400°)

10 to 15 minutes on each side for the thighs, until done and juices run clear.

4 to 5 minutes on each side for the breast meat, until done and juices run clear.