Grilled Chicken on the Big Green Egg

I think we all have the same goal when it comes to grilling….. Juicy Chicken. Am I right? Sometime though we struggle with how thick the chicken is, how hot the grill should be and more. Well struggle no more, because we have the recipe for you. Cooked on the Big Green Egg for that amazing charcoal finish

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

##### **Yield:** Serves 4-6 People

##### **Prep time:** 5 Minutes Prep, 10 Minute Soak

##### **Cook time:** 10-12 minutes

# Ingredients

### *Measure* ***Ingredient Prep Notes***

### 2 lbs **Chicken, Breast, Boneless Skinless Natural Chicken**

### Taste **Oil, Canola**

### Taste **Tiki Tiki Seasoning, 5280 Culinary**

# Chicken Soak Directions:

* ***CHICKEN SOAK***
  + Mix Together in a medium sized bowl
    - Slice the chicken on a bias to get equal sized pieces. Chicken Medallions
    - Place chicken into a heavy duty Ziploc bag/pan/bowl
    - Add oil to lightly coat the chicken
    - Season to taste with Tiki Tiki
    - Squeeze out the air and seal the Ziploc bag
    - Place in the fridge and allow to soak for 10-15 minutes

# Cooking Notes:

* + Pre heat your Big Green Egg to 500 Degrees
  + Setup your Big Green Egg for direct cooking

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  + Place the chicken over the center hottest area and sear on the first side for about 3-4 minutes. Visual cue is when chicken starts to turn white around the edges
  + Open the dome (be sure to burp it) and flip the chicken
    - Close the lid
    - Sear for an additional 3-4 minutes or until 165 degrees internal temperature
    - You can move to the outside of the egg to help finish in a more indirect method
  + Remove from the heat and let rest (uncovered), resting will result in carry over cooking and temp will usually climb another 3-5 degrees
  + Enjoy grilled or with your favorite BBQ sauce or fire honey

# Grills / Grill Gear Used:

* Big Green Egg, Large **Available at select Ace Hardware Locations**

Big Green Egg Charcoal **Available at select Ace Hardware Locations** Big Green Egg Speedi-Light Starters **Available at select Ace Hardware Locations**

# Shopping List (Products Used):

* Tiki Tiki Rub, 5280 Culinary **Ace SKU – 8017400**
* Fire Honey, 5280 Culinary **Ace SKU – 8017719**