

## From the Kitchen of Kelsey Barnard Clark



### Lager-Brined Barbecue Chicken

6 lbs. chicken thighs, skin on	½ cup onion, finely chopped
4 cups Yuengling Lager	⅓ cup ketchup
½ cup fresh orange juice	⅓ cup honey
¼ cup kosher salt	¼ cup maple syrup
¼ cup sugar	1 Tbsp. Worcestershire sauce
2 Tbsp. hot sauce	1 tsp red pepper flakes
¼ cup apple cider vinegar	

Brine the chicken: combine beer, 4 cups water, salt, granulated sugar, hot sauce in large bowl and whisk until the salt and sugar dissolve. Add chicken. Cover and refrigerate overnight.

Make the barbecue sauce by bringing remaining ingredients to a boil, then reduce the heat to medium low and simmer, stirring occasionally, until slightly thickened, about 20 minutes. Let cool slightly, then puree in a blender until smooth.

Preheat a grill to medium low and brush the grates with vegetable oil. Remove the chicken from the brine and pat dry with paper towels. Lightly season the chicken with salt, then arrange on the grill, skin-side up. Cover and cook until marked, about 12 minutes per side. Continue cooking, flipping and basting the chicken with the barbecue sauce every 3 to 4 minutes (keep covered in between), until a thermometer inserted into the center of a thigh registers 165 degrees F, about 15 more minutes. Transfer to a platter and let rest 5 minutes before serving.

*Yuengling*  
★ TRADITIONAL ★  
**LAGER**

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