



## Blackberry BBQ Chicken Thighs

Recipe By JOE LASHER, SR.

SERVES: 4

### CHICKEN:

- 8 bone-in, skin-on chicken thighs (about 3 lbs total)
- 2 tbsp olive oil

### DRY RUB:

- 1 tbsp kosher salt
- 1 tbsp smoked paprika
- 1 tsp freshly ground black pepper
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tbsp brown sugar

### BLACKBERRY BBQ GLAZE:

- 1 cup fresh blackberries
- ½ cup BBQ sauce
- 2 tbsp apple cider vinegar
- 1 tbsp brown sugar
- ½ tsp chili flakes (optional)
- pinch kosher salt

### DIRECTIONS:

- 1. Preheat the grill to medium heat (350–375°F).
- 2. Pat the chicken thighs dry and rub with the olive oil.
- 3. Combine the dry rub ingredients and season the chicken evenly. Let rest for 30 minutes (or refrigerate up to 4 hours).
- 4. In a saucepan, combine the blackberries, vinegar, brown sugar, and salt. Simmer 8–10 minutes until the berries break down.
- 5. Stir in the BBQ sauce and blend smooth or strain if desired. Keep warm.
- 6. Place the chicken skin-side down on the grill over indirect heat. Close the lid and cook 30–35 minutes, turning occasionally.
- 7. During the final 10 minutes, brush the chicken with the blackberry glaze in thin layers, allowing it to caramelize.
- 8. Cook until the internal temperature reaches 170–175°F.
- 9. Remove from the grill and rest for 5–10 minutes.
- 10. Brush lightly with additional glaze before serving for shine.

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