

Father's Day Signature Recipe

Ingredients

2	Large iced tea bags
4 cups	Water
½ cup	Light brown sugar, firmly packed
¼ cup	Kosher salt
1 cup	Sweet onion, thinly sliced
1	Lemon, thinly sliced
2 tbsp.	Garlic, smashed
2	Fresh rosemary sprigs
1 tbsp.	Black pepper
2 cups	Ice cubes
1, 4lb.	Whole chicken, carved into 8 pieces

Sweet Tea-Brined Chicken

Directions

1. Bring 4 cups water to a boil in a saucepan, add tea bags. Remove from heat and let steep 10 minutes.
2. Stir in sugar, kosher salt, onion, lemon, garlic, rosemary and black pepper until sugar dissolves. Cool completely, stir in ice. Mixture should be cold before adding chicken.
3. Seal tea mixture and chicken in a large zip-top plastic freezer bag. Place bag in a shallow baking dish and chill 24 hours. After, remove chicken from marinade and pat chicken dry.
4. Light one side of grill, at medium heat; leave other side unlit. Place chicken, skin side down, over unlit side and grill with lid down, 20 minutes.
5. Turn chicken, grill for another 20 minutes. Turn chicken again, and grill 40-50 minutes or until a thermometer inserted in the thickest part of the chicken reads 165°.
6. Transfer chicken to lit side of grill, and grill 2-3 minutes or until skin is crispy. Let stand 5 minutes before serving.