



BBQ GRILL RECIPE Serves 4 | Prep 15m | Cook 35m

INCA GOLD GLAZED BBQ CHICKEN

Tender, flame-grilled bone-in chicken thighs and drumsticks lacquered in spicy-sweet Peruvian hot sauce, served with charred sweet potato rounds and grilled sweet corn.

INGREDIENTS

THE CHICKEN

- 1.2–1.5 kg bone-in chicken thighs & drumsticks
- 1 bottle (200 ml) **Bob & Brian's Inca Gold Peruvian Style Hot Sauce**
- 1 tbsp neutral cooking oil (avocado or canola)
- ½ tsp Celtic sea salt

THE SIDES

- 3 whole ears sweet corn, husked
- 2 sweet potatoes, cut into 1 cm thick rounds
- 2 tbsp extra virgin olive oil
- Celtic sea salt & cracked black pepper

GARNISH & SERVING

- Fresh mint & basil leaves, roughly torn
- 2 juicy limes, cut into wedges

PREP TIME 15 Mins	MARINATE 2–4 Hours
GRILL TIME 35 Mins	HEAT SETUP Two-Zone

BBQ GRILL METHOD

1. Prep & Marinate the Chicken

Pat chicken pieces completely dry. Make 2–3 light slashes across the meat to the bone. Divide the Inca Gold: reserve ⅓ cup in a bowl for baste-glazing on the grill, and ⅓ cup in a clean ramekin for table dipping. Place chicken in a bowl or zip-top bag, add 1 tbsp neutral oil, salt, and the remaining sauce. Marinate chilled for 2 to 4 hours.

2. Prep the Sides

Brush sweet potato rounds and husked corn ears evenly with 2 tbsp olive oil. Season generously with Celtic sea salt and freshly cracked black pepper.

3. Set Up BBQ for Two-Zone Grilling

Fire up your BBQ grill for two-zone cooking (direct heat on one side, indirect heat on the other) maintaining a hood temperature of 190°C–200°C. Clean and lightly oil the grates.

4. Indirect Grilling (Chicken & Potatoes)

Place chicken pieces skin-side up on the indirect side of the grill. Close the lid and cook undisturbed for 25–30 minutes until the internal temperature reaches 65°C. At the 15-minute mark, add sweet potatoes and corn to the indirect zone; flip sweet potatoes once until fork-tender (approx. 12–15 mins).

5. Direct Flame Glazing & Charring Sides

Move chicken directly over medium-high heat. Brush generously with reserved basting sauce every 60–90 seconds, flipping frequently for 6–8 minutes until caramelized, glossy, and blistered at the edges (internal temp 75°C). Simultaneously move corn and sweet potatoes over direct heat for 2–3 minutes to achieve deep char marks.

6. Rest, Plate & Serve

Rest the chicken 5 minutes. Arrange on a serving platter surrounded by charred sweet potato rounds and grilled sweet corn. Scatter fresh mint and basil over the top, add lime wedges, and serve with the reserved Inca Gold dipping sauce.