

Korean BBQ Chicken

Prep: 10 minutes • Cook: 30 minutes

Juicy, charred chicken lacquered in a sticky-sweet, umami-packed Korean BBQ glaze with crispy caramelized edges—restaurant-quality flavors straight from your grill.

Ingredients

- 1 1/2 pounds boneless, skinless chicken breasts
- 1 cup soy sauce
- 1/2 cup dark brown sugar
- 1/4 cup mirin (rice wine)
- 1/4 cup rice wine vinegar
- 2 tablespoons gochujang paste (chili paste)
- 1 tablespoon sesame oil
- 4 cloves garlic (finely minced)
- 2 teaspoons fresh ginger (grated)

Instructions

1. Marinate the chicken: In a large bowl or gallon-size zip-top bag, combine soy sauce, dark brown sugar, mirin, rice wine vinegar, gochujang, sesame oil, garlic, and ginger. Add the chicken, cover or seal, and refrigerate for at least 4 hours (up to 24 hours).
2. Preheat the grill: Set up a two-zone fire targeting about 375°F overall (one hot/direct side and one cool/indirect side).
3. Make the baste: Remove the chicken from the marinade and pat off excess with paper towels. Transfer the remaining marinade to a pan and bring to a boil over medium heat to make it food-safe for basting; set aside.
4. Grill over indirect heat: Place chicken on the indirect side and cook 10–12 minutes per side until the internal temperature reaches about 155°F in the thickest part.
5. Finish over direct heat and baste: Move chicken to the direct heat side, brush with the boiled marinade, and grill 2–3 minutes per side to develop char and a glossy glaze until the internal temperature reaches 175–180°F.
6. Rest and serve: Transfer to a cutting board and rest 5–10 minutes. Garnish as desired and serve (great with rice).

Tags: Chicken, Grilling, Korean, BBQ, Savory, Weeknight
