

# Tips for Perfectly Grilled Chicken

Perfectly grilled chicken with crisp, browned skin and juicy, succulent meat is relatively simple if you learn to manipulate the heat.

**First**, establish two temperature zones: Set one side of a gas grill to medium-high and the other to low or build a fire on one side of a charcoal grill. (Make sure your grate is clean and oiled to prevent sticking.)

**Then**, start the chicken skin-side up on the low or no-heat side and cover the grill. After a few minutes when the chicken fat starts to render, flip the meat skin-side down. Point the breasts' thicker ends toward the hot side to help them cook evenly.

**Last**, cover and grill for about 25 minutes. When the meat is done (165° at the thickest part of the breast), crisp the skin on the hot side for a minute or two, moving it as needed to avoid flare-ups.

**Note**—Wait until the last few minutes to brush on barbecue sauce; the sugars in the sauce will char quickly.