

Friday, March 17, 2017

Grilled Greek Chicken – Happy St. Patrick's Day!



Erin go what? On the surface, this may seem like an inappropriate St. Patrick's Day recipe post, but I've always considered this holiday one of the official signs of spring, and since that means it's grilling season, then maybe this is appropriate after all? Yes, I went a long way for that.

As I mentioned in the video, the secret to this simple

chicken is a very powerful marinade. This is one of those rare recipes where, when in doubt, we add a little more. Above and beyond that, the only way to ruin this would be to singe the skin/marinade with too high, direct heat.

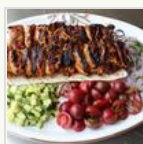
We really want to sort of roast these pieces on the grill. So, don't build a huge fire, and wait for it to turn ashy, before using semi-indirect heat to slowly cook the meat through. This way we get a tender inside, as well as and a gorgeous, caramelized exterior.

This is so flavorful that you really don't need a sauce, but some fresh lemon is nice, as is a spicy yogurt. Just squeeze a little lemon into some nice thick, Greek yogurt, spike it with hot sauce, and you have a perfect condiment. And speaking of St. Patrick's Day, this stuff pairs wonderfully with beer. I really hope you give this grilled Greek chicken recipe a try soon. Enjoy!

For enough marinade for 6 chicken thigh/leg sections:
 6 to 8 cloves garlic, totally crushed or very finely minced
 2 tablespoons dried oregano and/or marjoram
 1 teaspoon red pepper flakes, or to taste
 1 generous teaspoon freshly ground black pepper
 1/2 cup freshly squeezed lemon juice
 1 tablespoon white distilled vinegar
 1/4 olive oil
 about 1 tablespoon kosher salt to season chicken

[Pin it](#)

You might also like:



Turkish Chicken Kebabs – Expect



A Friendly Barbecue Chicken



Rusty Chicken Thighs – What's in



Avgolemeno Soup – Totally Epic

Find a Video Recipe

 Search

Top Appliance Brands

Family & Friends - Extra 10% Off Almost Everything
 Sears Hometown Store

Main Menu

[Home](#)

Awards & Honors



Subscribe To

☐ Posts ☐

☐ Comments ☐

[Subscribe in Bloglines](#)

Video Recipe Categories

[African Cuisine](#) (1)
[Appetizer](#) (213)
[Asian Cuisine](#) (87)
[Barbecue](#) (15)
[Beef](#) (151)
[Blog News](#) (537)
[Breads](#) (110)
[Breakfast](#) (102)
[Buffalo](#) (1)

My Food Friends

[Allrecipes](#)
[Andrew Scrivani's Making Sunday Sauce](#)
[Average Betty](#)
[Bleeding Espresso](#)
[Chez Us](#)
[Daily Blender](#)
[Eat the Love](#)
[Food Curated](#)
[Food for the](#)

Posted by Chef John at 7:08 PM

Labels: [Chicken](#), [Grill Recipes](#), [Mediterranean Cuisine](#)

+2 Recommend this on Google

31 comments:

- **Miles said...**

This looks great!

Sadly, I don't have access to a charcoal or gas grill in my tiny SF apartment.

Is there a prescribed temperature and time for doing this in the oven or broiler?

Thanks!

March 17, 2017 at 7:13 PM
- **Saidah L. Binns said...**

Love it! The chicken looks beautiful. I can't wait to try the spicy yogurt. Thank youCJ.

March 17, 2017 at 7:15 PM
- **Bryan Wong said...**

This looks absolutely amazing. Could you use a oven instead if it's still a little cold to start grilling?

March 17, 2017 at 8:06 PM
- **Michelle Lynn said...**

Hi Chef John,

What are the ingredients for the spicy yogurt?

I absolutely love this recipe btw.

Thanks!

March 17, 2017 at 9:09 PM
- **Josh said...**

I'm going to make this as a side dish to my beer, lol. Seriously though, it looks delicious! Nice job.

March 17, 2017 at 9:30 PM
- **Liam Thurston said...**

This comment has been removed by the author.

March 17, 2017 at 11:33 PM
- **Liam Thurston said...**

Looks absolutely delicious! Do you think you could try making a yummy vegan recipe? :)

March 17, 2017 at 11:33 PM
- **Mr.Krispy Kreme said...**

This comment has been removed by the author.

March 17, 2017 at 11:41 PM
- **Mr.Krispy Kreme said...**

Aw, no spicy yogurt recipe?

March 17, 2017 at 11:42 PM

[Candy](#) (11)
[Cheese](#) (137)
[Chicken](#) (146)
[Chocolate](#) (41)
[Cookies](#) (20)
[Dessert](#) (157)
[Dips](#) (9)
[Dressings](#) (46)
[Drinks](#) (13)
[Duck](#) (22)
[Eggs](#) (6)
[French Cuisine](#) (80)
[Fruit](#) (5)
[German Cuisine](#) (8)
[Goose](#) (1)
[Grains](#) (12)
[Grill Recipes](#) (80)
[Italian Cuisine](#) (157)
[Lamb](#) (43)
[Latin Food](#) (17)
[Legumes](#) (47)
[Mediterranean Cuisine](#) (41)
[Mexican Food](#) (29)
[Pasta](#) (87)
[Pickles](#) (3)
[Pie](#) (7)
[Pizza](#) (23)
[Pork](#) (145)
[Potato](#) (68)
[Reader Poll](#) (7)
[Relish](#) (2)
[Rice](#) (32)
[Salads](#) (68)
[Sandwiches](#) (45)
[Sauces](#) (210)
[Seafood](#) (155)
[Side Dish](#) (113)
[Soups](#) (66)
[Spanish Cuisine](#) (34)
[Spicy](#) (179)
[Stews](#) (78)
[Tips and Techniques](#) (119)
[Turkey](#) (28)
[Vegetables](#) (226)
[Weekend Filler](#) (88)

[Thoughtless](#)
[Frick Winery](#)
[Hedonia](#)
[In Jennie's Kitchen](#)
[Michael Ruhlman](#)
[Ms. Glaze](#)
[Saffron Lane](#)
[Seduction Meals](#)
[Simply Recipes](#)
[So Good](#)
[Starving Off the Land](#)
[Steamy Kitchen](#)
[StrumErika](#)
[White on Rice Couple](#)

153 online

Video Recipe Archive

- ▼ 2017 (54)
 - June (6)
 - May (10)
 - April (9)
 - ▼ March (8)
 - Thai-Dipped Beef Tri Tip – Satay, Unskewered
 - Lemon Ricotta Pancakes, Again?
 - Chef John is Taking a Break!
 - Grilled Greek Chicken – Happy St. Patrick's Day!
 - Eggplant "Bacon" – Because Fake Bacon is Better th...
 - "Norcal" Nicoise Salad – Layered for Your Pleasure...
 - Irish Cheddar Spring Onion Biscuits – They Only So...
 - Baked Cauliflower Fries – How Not to Make Baked Ca...
- February (9)
- January (12)
- 2016 (122)
- 2015 (163)
- 2014 (226)
- 2013 (233)
- 2012 (207)
- 2011 (252)
- 2010 (291)
- 2009 (290)
- 2008 (239)
- 2007 (251)

Chef John's Bio

Chef John



John Kennedy said...

where is the yogurt sauce recipe?

March 18, 2017 at 3:23 AM



John Kennedy said...

where is the yogurt sauce recipe?

March 18, 2017 at 3:23 AM



Azi said...

I assume it's 1/4 cup olive oil?

March 18, 2017 at 9:29 AM



Dale Percy said...

Hi Chef!

Interesting recipe, will definitely give it a try (I love using bags to marinade, but that's just me), however I would like to make a: "Food Wish". Could you do a recipe of how to de-bone and stuff chicken thighs? There are plenty of others on YouTube, but I'd love to see your take on it sometime. Cheers!

March 18, 2017 at 2:02 PM



Littlebox cat said...

I don't have a grill and I live in a major city. Is there a way to make this on your stove or in an oven and not on the grill?

March 18, 2017 at 2:33 PM



Sjoerd van der Kamp said...

I saw this recipe last night and it looked so good so I just had to have it. So...i just made it and it was very good! I made it in the oven because the weateher is too bad for the BBQ. About an hour on 190C, then 15 minutes on 220C to crustify even more. The meat fell off the bone, just by drooling at it and the skin was nice and crisp. I though the vinegar was a bit too much acidity but that's just me.

Thanks Chef! looking forward to the next great idea

March 18, 2017 at 2:41 PM



Chef John said...

Dear people asking how to make the yogurt sauce... Unfortunately, you're actually going to have to read the blog post this time! ;)

March 18, 2017 at 3:27 PM



arwiv said...

lol....people really dont listen too well sometimes.

March 18, 2017 at 10:51 PM



Ben said...

I'd like to humbly suggest simultaneously upping the authenticity and flavor of the marinade by adding sumac and replacing the white vinegar with red wine vinegar.

March 19, 2017 at 5:19 AM



Maharlika Bui said...

Hi Chef John! Thanks so much for the recipe - looks delicious! Was wondering what you'd recommend if someone were to bake it in the oven, or maybe pan sear it? (cook time and temp) - unfortunately no grill is available currently. Thank you!

March 19, 2017 at 8:15 PM



Stacy said...

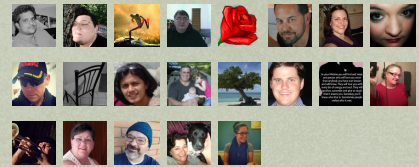
For me, this is an appropriate St. Patrick's Day recipe post, because

Sonja Groset

Tristan Eeds - Allrecipes

Wayde Stover

Followers (9076) [Next](#)



[Follow](#)

I am Greek and Irish.

March 21, 2017 at 5:56 PM

Guy Taylor said...

I've made this twice in the last few days. First on the grill and then in the oven due to weather and time. Both were wonderful but the grill was hands down the best. The dipping sauce is an absolutely perfect and necessary accompaniment.

Thank you very much for letting this recipe out, it's a real winner.

Now, a vegetarian version of this... easy, just dip bread in the marinade!

March 23, 2017 at 1:31 AM



Spuddy said...

1/4 olive oil? 1/4 of what?

March 23, 2017 at 7:29 AM



Janet Pressley-Barr said...

Greetings Chef John ! I notice that many recipes using a marinade say something like, "Marinate 4 to 8 hours or even overnight !" ... but who could possibly be getting up in the morning to start grilling or roasting their marinated dinner ? Overnight and 24 hours are obviously two different things. I know I have seen other recipes that refer to "overnight" in this same odd way but I can't think of any of them at the moment.

Anyway, I digress from the real intent of this note, which is to say that your videos and blog are just excellent. I have enjoyed making several of your recipes which turned out great and I use them with my son for homeschool. He is in 8th grade, which of course means his brain has turned off while his body shoots up, but he also loves your videos and has made several of your recipes. For a person who did not open an online cooking school, you really are teaching millions of people to cook ... and that's amazing.

March 23, 2017 at 10:28 PM



Redcaddy said...

Love, love, love this. I have a suggestion for those of you who. like me, have an issue with twisting a pepper grinder a million times to get a teaspoon of pepper. I take a tablespoon or so of peppercorns and grind them in my spice grinder. I put the ground pepper in a small air tight container. It'll stay "fresh" for days! Good for several days of "freshly ground black pepper" without hours of twisting!

March 24, 2017 at 8:15 PM



Danger said...

Another great one. I've made the Greek Chicken a potatoes a bunch so I loved this one too.

Chef, could you do a video on blackening? My dad used to make blackened scallops with some rub and some sherry, I think it was sherry, but I can't find a good blackening recipe on the web. Would love to see a technique video featuring it!

March 27, 2017 at 7:17 PM



Donna Mockalis said...

Spicy yogurt recipe just squeeze a little lemon into some nice thick, Greek yogurt, spike it with hot sauce, and you have a perfect condiment. - from Chef John's Blog regarding his Grilled Greek Chicken recipe

March 28, 2017 at 11:03 AM



John Lee said...

Wow I love the texture of the Grilled Chicken.Chicken and Chicken has zinc which helps to maintain a healthy appetite. I will try to cook this recipe for my cousins wedding. Thank you for the idea. :)

SAP Philippines

Alex Weber said...

This stole the show at my neighbor's BBQ last night. I only had time to marinate it 3 hours, and still had super big flavors. Thanks for yet another fabulous recipe, Chef John!

April 1, 2017 at 8:32 PM



Jeff said...

Very few posts from CJ. I see lots of people asking how to do this in the oven. This Foodwishes recipe has become a staple in our home. <http://foodwishes.blogspot.com/2015/04/greek-lemon-chicken-and-potatoes-both.html> Check it out. This is how you do it in the oven -- with the added surprise of amazing potatoes.

...would have to make a standalone version of the potatoes with the current recipe. Gotta have those!!!!

April 11, 2017 at 8:24 PM



ROS said...

I know this is supposed to be all about the bird, its deliciousity and superiority over the fowl fowl of mere mortals, but I made the recipe as dictated and just felt like something was lacking. Sure, it was succulent and flavorful, moist and meaty enough to satisfy even a velociraptor, but it was incomplete.

And then it hit me: The fork at 6:15- I had no triton-like cutlery with which to savage my supper. Please, Chef John, could you tell me where I might find such noble and fitting flatware? I feel I must obtain such fine culinary accoutrements to accompany my meal. I would be forever grateful.

April 16, 2017 at 1:42 AM



John Brian Tola said...

Oh my... this is so mouth-watering. I'll grab your recipe and let my family try it, they're gonna love it for sure. By the way, when cleaning grills, there is still some things to consider like the brush you're using. [You can check this out if you want to be safe.](#)

June 2, 2017 at 12:36 PM

[Post a Comment](#)

[Newer Post](#)

[Home](#)

[Older Post](#)

Subscribe to: [Post Comments \(Atom\)](#)