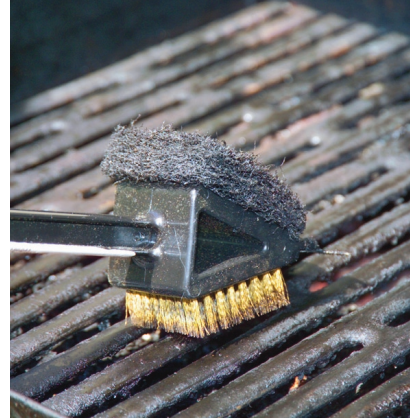


# STEPS



1. Get all of the following ready before you even start thinking about lighting the grill: Large tray, grill brush, tongs, 2 serving platters, an old rag, a small bowl of cooking oil and a pastry brush.
2. Clean the grill. Not a fun task, but absolutely critical. Not only will scraping off the last grill-out's yum-yums make our chicken less likely to stick, it's a win for food safety in all the obvious ways. Scrub with a metal-bristled brush until all the charred bits come off cleanly.
3. Fire up the grill, steering clear of things that are flammable ... your house, for instance. A medium-high heat is what we want to start off with, so if you're using charcoal or hardwood chips, allow sufficient time for the flame to subside and thoroughly heat through the fuel source. Flames that lick past the grill rack will burn food – a phenomenon that ruins backyard bar-b-ques the world over.
4. Forget about the grill for a bit. Dry the chicken pieces with a paper towel and arrange on one platter. Season liberally with salt and pepper and set aside.
5. Juice one orange into a bowl, removing seeds, if any. Add the honey and whisk to combine. As this is a glaze, we want the mixture to be on the thick side of "slightly runny", yet loose enough so that we don't lose bristles of the basting brush in a honey pit. Set aside until you're ready to grill.
6. Peel and slice remaining oranges horizontally. Equatorially. Around the belly or whatever it takes so that you don't cut from stem to bellybutton. Since we're grilling these, slices need to be at least  $\frac{1}{4}$ " to  $\frac{1}{2}$ ". Toss in a bowl with olive oil to coat.
7. Clean the fennel by washing the entire vegetable under running water, then cutting off all of the stalks at the point where they meet the bulb. If you like to make stock, or any other flavored cooking liquid, use the stalks for that, but discard the fronds, or hairy things, as they give a bitter flavor. Quarter the bulb, toss in a bowl with olive oil and season with salt and pepper
8. Prepare to grill. Take the rag and dip it into the oil. Using tongs, oil the grill rack with the cloth to prevent sticking and aid in those clever looking grill marks. Place chicken pieces on the grill and wait approximately 30 seconds to one minute for the first set of lines to form. Then turn each piece 45° to complete the criss-cross, confirming to all present that you are indeed, the grill master.

## ORANGE HONEY GLAZED GRILLED CHICKEN WITH ORANGE AND FENNEL

