



Grilled Lemon Pepper Chicken with Herbs

The Sizzle That Started It All

The scent of lemon and pepper hits the grill. It always takes me back. I was ten at my grandma's summer party. The chicken sizzled, and everyone gathered around. That smell means family to me now. **Ever wonder how to make simple chicken unforgettable?** This recipe holds my answer.

My First Grilling Adventure

My first try did not go perfectly. I forgot to spray the grill first. A few drumsticks stuck and tore a little. The flavor was still amazing though. We ate every last bit. **It taught me that good food is about flavor,**

not perfection. That is why home cooking matters so much.

Why This Chicken Tastes So Good

Two things make this dish special. The lemon juice tenderizes the meat deeply. The dried herbs create a crispy, flavorful crust. **Which flavor combo surprises you most? Is it the lemon and pepper?** Tell me in the comments. I want to know what you think.

A Simple Dish With a Long History

This style comes from American backyard cooking. It got popular in the 1950s. That is when home grilling became a big trend. Everyone wanted easy, tasty recipes for guests. *Did you know lemon pepper seasoning became a staple then?* Share your own grilling stories with me below.



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Ingredients:

Ingredient	Amount	Notes
Chicken drumsticks	13-14	Skin on
Garlic cloves	4	Minced or pressed
Water	1 cup	
Lemon juice	1 cup	
Vegetable oil	2 tablespoons	
Dry minced onion	2 tablespoons	
Dried parsley	2 tablespoons	
Black pepper	1 tablespoon	
Dried basil	1 tablespoon	
Coarse kosher salt	2 teaspoons	
Cooking Spray	As needed	For grilling

Make Perfect Grilled Chicken Every Time

Step 1

Grab a big plastic bag for the marinade. Toss in all your chicken and the other ingredients. Seal it up tight and give it a good massage. Let it sit in your fridge for a few hours. (Hard-learned tip: Let it marinate overnight for the absolute best flavor).

See also BBQ Chicken Lettuce Wrap Delight

Step 2

Get your grill nice and hot before you start. You want it around 400 degrees for cooking. Lightly spray the grates to help prevent sticking. Always be super careful around the open flame.

Step 3

Take the chicken out of the bag. Throw all that leftover marinade right

away. Place your drumsticks on the cooler part of the grill. This is called cooking with indirect heat.

Step 4

Turn the chicken every seven or eight minutes. It needs about half an hour to cook through. The safest way to check is with a meat thermometer. It must read 165 degrees Fahrenheit.

Step 5

Take the chicken off the grill when it is done. Let it rest on a clean plate for five minutes. This keeps all the tasty juices inside the meat. Then it is finally time to eat and enjoy.

What is the safest way to check if chicken is done? Share below!

Cook Time: 30-35 minutes

Total Time: 2 hours 35 minutes (plus marinating)

Yield: 4-6 servings

Category: Dinner, Grilling

Try These Tasty Twists Next Time

This recipe is a wonderful starting point. You can easily change it up for something new. Here are three fun ideas for your next cookout.

Spicy Kick: Add a tablespoon of red pepper flakes to the marinade.

Citrus Swap: Use lime juice instead of lemon for a different zing.

Herb Garden: Use fresh herbs like rosemary and thyme if you have them.

Which spin would you try first? Let me know in the comments!

My Favorite Ways to Serve It

This chicken is a true crowd-pleaser. I love to serve it with simple, fresh sides. Cool potato salad or grilled corn are perfect matches. A simple green salad works great too.

See also Sheet Pan Chicken with Pineapple Salsa Recipe
For drinks, I have two perfect pairings. A cold glass of iced tea is always refreshing. A crisp glass of pinot grigio also goes very well.

Which would you choose tonight, the tea or the wine?



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Storing Your Grilled Chicken

Let the chicken cool down after dinner. Then put it in the fridge right away. It will stay good for up to four days. You can also freeze it for two months. Thaw it in the fridge before warming it up.

To reheat, use your oven or a skillet. This keeps the skin from getting soggy. I made a big batch last Sunday. It made my Tuesday dinner so easy. Do you like to cook once and eat twice?

Fixing Common Grilling Problems

Is your chicken sticking to the grill? Make sure it is hot before you start. Also, oil the grates well with a towel. Is the skin burning but the inside is raw? Move the chicken to indirect heat to finish cooking.

Does the flavor seem a bit weak? Marinate the chicken for a full day next time. This matters because the acid in the lemon juice tenderizes the meat. What is your biggest grilling challenge? Share your tips with everyone.

Your Lemon Pepper Chicken Questions

Q: Is this recipe gluten-free? A: Yes, all the ingredients listed are naturally gluten-free. Always check your spice labels to be safe.

Q: Can I make it ahead? A: Absolutely! The marinade does all the work for you. Let it sit for a full day for the best taste.

Q: What herb can I swap for basil? A: Oregano or thyme would work great here. Use what you have in your pantry.

Q: Can I use chicken breasts? A: You can, but watch the time. They will cook much faster than drumsticks.

See also Ritz Cracker Chicken Casserole: A Comforting Family Favorite

Q: How do I double this recipe? A: Just double all the ingredients. Use two large bags for marinating. This makes feeding a crowd simple.

Share Your Summer Feast

I hope this recipe becomes a family favorite for you. Nothing beats a meal cooked over fire. It brings people together around the table. Show me your beautiful grilled chicken plates. Tag **Savory Discovery on Pinterest** so I can see!

Happy cooking! —Elowen Thorn.

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Difficulty: **Beginner**



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Prep time: **10 minutes**



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Cook time: **25 minutes**



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Rest time: **5 minutes**



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Total time: **35 minutes**



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Servings: **4 servings**

Best Season: **Summer**

Description

Grilled Lemon Pepper Chicken is made up of a simple chicken marinade

for foolproof chicken on the grill every time.

Ingredients

- ☐ 13-14 chicken drumsticks (skin on)
- ☐ 4 garlic cloves (minced or pressed)
- ☐ 1 cup water
- ☐ 1 cup lemon juice
- ☐ 2 tablespoons vegetable oil
- ☐ 2 tablespoons dry minced onion
- ☐ 2 tablespoons dried parsley
- ☐ 1 tablespoon black pepper
- ☐ 1 tablespoon dried basil
- ☐ 2 teaspoons coarse kosher salt
- ☐ Cooking Spray

Instructions

1. Combine the 13-14 chicken drumsticks, 1 cup water, 2 tablespoons vegetable oil, 2 tablespoons dry minced onion, minced 4 garlic cloves, 1 tablespoon black pepper, 2 tablespoons dried parsley, 2 teaspoons coarse kosher salt, 1 tablespoon dried basil and 1 cup lemon juice all ingredients in an extra large airtight plastic bag. Seal and massage into chicken. Keep refrigerated for 2-24 hours. The longer it sits, the more flavor it will pack.
2. Heat the grill to medium-high heat or surface temp of about 400°F. Lightly and carefully coat grill with cooking spray. Technically you should not use an aerosol near an open flame, but I think it works best.
3. Place the chicken on the grill in indirect heat, discarding the marinade.

4. Turning every 7-8 minutes for 30-35 minutes. Chicken should be an internal temperature of 165°F when measured away from the bone.
5. Remove and allow to rest for 5 minutes before serving.
6. If you've tried this recipe, come back and let us know how it was in the comments or ratings.

Keywords: Chicken, Grill, Lemon, Pepper, Herbs