



Thai Marinated Chicken Thighs

Let the Refrigerator Infuse the Flavor

For the Marinade:

3 garlic cloves
1 shallot, peeled, chop
1/2 cup Bluegrass Soy Sauce
2 Tablespoons fish sauce
2 Tablespoons sambal chili paste
2 Tablespoons fresh grated ginger
1/4 teaspoon ground cloves
1-1/2 cups cilantro leaves and stems, rough chop
juice of two limes
1/2 cup Bourbon Smoked Sugar
1/2 cup water

For Chicken Thighs:

8 chicken thighs with skin and bones
2 Tablespoons vegetable oil

Garnish: Cilantro leaves as desired; Fresh lime, cut into wedges; tiny hot Thai peppers if desired

In a food processor or blender, add all marinade ingredients except for the smoked sugar and water. Process or blend until smooth. Add smoked sugar and water. Blend to combine. Marinate chicken in a plastic bag or shallow pan, preferably overnight or if in a hurry, 30 minutes to an hour.

Preheat oven to 325 degrees F.

Heat oven-safe, heavy large skillet on high heat on top of stove. Add oil to skillet.

Remove chicken from marinade; shake off excess. Place in hot skillet. Do not move the chicken. Allow the skin to render out fat and to brown, about 2 to 3 minutes. Reduce heat to medium high. Once the chicken moves easily, move chicken to other parts of the skillet or turn the skillet for extra even browning. Cook chicken for another 8 to 10 minutes or until the skin is very crispy and golden brown. Flip the thighs over; place skillet in the lower third of the oven.

Roast for another 15 minutes or chicken reaches the temperature 165 degrees F. Let rest about 5 to 10 minutes. Arrange on a serving platter or serve from the large skillet; garnish with chopped cilantro leaves, lime wedges, and some hot Thai peppers if desired. Makes 8 chicken thighs

Recipe by: Chef Matt McCallister, DT33, Dallas, Texas; shared by Matt Jamie in *Eat Your Bourbon Cookbook*, 2017, Culinary Publishing. bourbonbarrelfoods.com.

Cook's Note: I marinated our chicken overnight and served it for supper the next day. I expected it to have a strong cilantro flavor, but the seasoning was well blended, and the skin was very crisp. Use a large oven safe skillet so the thighs are not crowded or prepare in two skillets.

About the Recipe: Marinate this recipe overnight to infuse the delightful deep soy flavors into the chicken. The skin will be crisp, and the chicken soft and tender. A simple garnish of fresh lime wedges and cilantro leaves add a great finishing touch. Simple to make and easy to serve for a party or company dinner.