

BAKED CHICKEN THIGH WITH BOURBON-MAPLE DRIZZLE

This bourbon-maple reduction tops off lightly seasoned chicken thighs for a tasty dinner entree.

Chef John Findley, Executive Chef, University Club of MSU

Featured Food: Chicken

Yield: Serves 4

Ingredients

4 medium size chicken thighs ½ c maple syrup

Salt and pepper Southwest seasoning (optional)

2 c bourbon

Preparation

In a medium size bowl, rub salt and pepper on the chicken and let set. Preheat the oven to 400 degrees. Place the chicken on a sprayed baking tray. Once the oven is ready, put the chicken in the oven and bake for about 13-18 minutes. While the chicken is baking, put the bourbon in a small pot over med-high heat and reduce by three quarters. Watch out, it will probably flame up on you. Add the syrup and simmer on low heat for a couple of minutes. When the chicken is ready, pour the reduction over the chicken and serve.