



HOLIDAY 2023 WINE CLUB FEATURED RECIPE

Sticky Baked Chicken Thighs *With Brown Sugar and Smoked Paprika*



Pair With: 2021 Carignane. Cheers!

Ingredients:

- 3lbs boneless, skinless chicken thighs

Sticky Sauce:

- 1/2 cup ketchup
- 1/2 cup brown sugar
- 3 Tablespoons soy sauce
- 2 Tablespoons Worcestershire sauce
- 1 teaspoon smoked paprika
- 1 Tablespoon olive oil



Instructions:

Preheat oven to 420°. Using a pan large enough to hold all thighs lying flat, not bunched, spray the pan with nonstick spray then place the thighs in pan.

For sticky sauce, mix all ingredients together in a small bowl, then spoon about 1/2 of the sauce over the surface of the thighs, reserving the rest for later. Bake 15 minutes, remove pan from oven. Turn oven to high broil, adjust shelf to be 8" from heat source. Spoon the pan juices over chicken. Then spoon/dab remaining sauce onto chicken. Broil chicken for 8 to 10 minutes until surface is nicely caramelized. Remove from oven and allow to rest for a few minutes, uncovered. Serve warm over rice, spooning pan juices overtop alongside your vegetable of choice.