

Crispy Baked Chicken with Chipotle-Cherry BBQ Sauce



Ingredients:

For the Chicken:

8 Chicken thighs with skin and bone in
Cooking Spray
Salt
Pepper
Garlic Powder

For the Sauce:

1 yellow onion, finely chopped
1 cup cherry preserves
1 canned chipotle chile, finely chopped
2 tablespoons canned chipotle chile adobe sauce
2 tablespoons light butter
½ cup dark brown sugar
½ cup Kentucky bourbon
¼ cup white wine vinegar
½ cup catsup

Directions:

- 1) Preheat your oven to 350 degrees.
- 2) Place chicken on a foil lined baking tray and spray lightly with the cooking spray. Season the chicken with salt, pepper and garlic powder.
- 3) Place the pan in the oven and bake for 45 minutes or until the juices run clear.
- 4) Meanwhile, prepare the sauce by melting the butter in a saucepan and cook the onion over medium heat until it is softened, about 3-5 minutes.
- 5) Add the remaining sauce ingredients to the pan and stir until combined. Lower the heat and simmer the sauce for 20-30 minutes until it has thickened. Remove the pan from the heat.
- 6) Using an immersion blender, blend the sauce until it is smooth and then season with salt and pepper.
- 7) Remove the chicken from the oven and raise the heat setting to broil. Brush the chicken generously with the sauce and return to the oven, broiling the chicken until the sauce has caramelized and the skin is crispy, 3-5 minutes. Serve hot.