

HONEY SPICE CHICKEN THIGHS

INGREDIENTS

8 (4 lbs.) chicken thighs

$\frac{1}{3}$ cup honey

1 Tbsp cider vinegar

1 Tbsp chili powder

$\frac{1}{2}$ Tbsp garlic powder

$\frac{1}{4}$ tsp smoked paprika

$\frac{1}{2}$ tsp cumin

$\frac{1}{4}$ tsp cayenne pepper

1 tsp salt

INSTRUCTIONS

1-Preheat the oven to 400 degrees. In a small bowl, combine everything except the chicken thighs (honey, cider vinegar, chili powder, garlic powder, smoked paprika, cayenne, cumin, and salt). Stir until combined.

2-Remove the skin from the chicken thighs if desired. Place the chicken thighs either on a roasting pan or a baking sheet covered with foil. A roasting pan can be simulated by placing wire cooling racks over a baking sheet to allow juices to fall below the chicken. Brush the honey spice mixture over the surface of the chicken thighs, using about half of the total

honey mixture.

3-Place the chicken thighs in the fully preheated oven. Roast for about 20 minutes. Remove the chicken thighs from the oven and use the remaining honey spice mixture to brush on a second coat. Return the chicken to the oven and roast for another 20 minutes. Serve hot.

NOTES

Do not brush any of the honey spice mixture onto the chicken after it is finished cooking because it is contaminated with raw chicken. Use all of it prior to the last 20 minutes of cooking.

Source:yummlly.com