

Our State eats

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Sesame-Glazed Chicken Thighs

Yield: 8 servings.

For the sauce:

- ¼ cup honey
- ¼ cup soy sauce
- 2 tablespoons ketchup
- 2 cloves garlic, minced
- 1 tablespoon brown sugar
- 3 tablespoons rice wine vinegar
- ½ cup orange juice
- 1 tablespoon fresh ginger, peeled and grated
- 3 teaspoons sesame oil
- 1 teaspoon cornstarch
- ½ teaspoon ground black pepper

For the chicken:

- 2 tablespoons unsalted butter
- 8 bone-in, skin-on chicken thighs
- 4 green onions, thinly sliced (optional, for garnish)

Preheat oven to 400°.

To make the sauce, whisk together all ingredients in a small bowl; set aside.

In a large ovenproof skillet over medium-high heat. Add chicken, skin-side down, and sear both sides until golden brown, about 2 to 3 minutes per side. Stir in sauce.

Place chicken in oven and roast until completely cooked, with an internal temperature of 175°, about 25 to 30 minutes. Then broil for 2 to 3 minutes, or until caramelized and slightly charred.

Garnish with green onions, if desired, and serve immediately.



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