

OVEN BARBECUED STICKY CHICKEN THIGHS

F EASY

Last Modified: 09/16/2015

PREP: 10 Min
COOK: 1 Hr
OVEN: 400

BBQ

MAKES 12 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
24	Large	Chicken Thighs (Bone In / Skin On)	
4	Tbsp	Olive Oil	

SWEET & STICKY BBQ SAUCE

1	18 Oz	Bottle Sweet BBQ Sauce (Sweet Baby Rays)	
MIXED TOGETHER WITH			
1	18 Oz	Bottle BBQ Sauce (Open Pit Brown Sugar & Bourbon)	
1	Cup	Peach Preserves (Bonne Maman)	
1	Clove	Garlic	Grated
1 +/-	Dashes	Sriracha Hot Chili Sauce (Huy Fong)	To Taste

PREPARATION

FACTOID	This definitely has an Asian flair to it, even though it is not called out as such.
TOOLS	1) Medium Saucepan & Lid 2) 2 - Aluminum Half Sheet Pans 3) Basting Brush
PREP	SWEET & STICKY BBQ SAUCE 1) Grate the Garlic Clove and set it aside.
1	In a medium saucepan over medium heat, combine the Barbecue Sauces, Peach Preserves, Garlic and Hot Sauce to taste in a medium saucepan. Heat until bubbling, about 8 to 10 minutes. Cover and set it aside.
2	Preheat the oven to 400 degrees with racks in the center and lower third. Cover the aluminum sheet pans with heavy duty aluminum foil. Drizzle some Olive Oil on the foil and spread it evenly with a folded paper towel.
3	Place the Chicken Thighs skin side down & not touching on the oiled foil. Coat the flesh heavily with BBQ Sauce. Roast them for 25 minutes.
CAUTION	Steps 3 & 4 will contaminate the BBQ Sauce with raw Chicken juices. Discard any remaining Sauce after you finish cooking. You may optionally reserve a bit of the Sauce before contaminating if you want some left for serving on the side with the cooked Thighs.
4	Remove them from the oven, brush some BBQ Sauce on top of the Thighs. Use a spatula to flip them over, being careful not to tear the skin. Brush the skin side with more BBQ Sauce and return them to the oven for 7 minutes. Remove them from the oven, brush on more BBQ Sauce, and return them to the oven for another 7 minutes.
5	Finally, remove them from the oven, increase the oven temperature to 425 degrees. Brush on more now contaminated BBQ Sauce.
6	Continue roasting the Chicken Thighs until the BBQ Sauce is starting to brown nicely around the edges and the Thighs are totally cooked through (165 degrees), 8 to 10 minutes more. Remove them from the oven, place them on a serving platter and allow them to rest for at least 10 minutes before serving.
SERVE	Arrange the Thighs on a serving platter and serve while hot.
OPTION	You may garnish the Thighs with Toasted Sesame Seeds, Green Onion Slices, etc. just before serving.