



WHAT'S COOKING?

# Anything but Ordinary

## Grilled Asian Chicken Thighs

This six-ingredient recipe gives everyday chicken international flair.

HANDS-ON TIME: 35 MIN | TOTAL TIME: 35 MIN + 30 MIN MARINATING TIME | SERVES: 4

- ½ cup fresh lime juice
- ¼ cup soy sauce
- 2 Tbsp. brown sugar
- 2 cloves garlic, minced
- 1 Tbsp. grated ginger
- 8 bone-in chicken thighs

### OPTIONAL GARNISHES:

- Thinly sliced green onion
- Lime wedges
- Sesame seeds

› Combine lime juice, soy sauce, sugar, garlic and ginger in bowl. Place chicken in large plastic storage bag, and pour ½ marinade overtop. Seal and place in the refrigerator for 30 minutes.

› Remove chicken from bag, and discard marinade. Grill chicken, skin side down, for 10 minutes over direct heat. Then grill 10 minutes on the other side over indirect heat, covered, until chicken reaches a safe internal temperature of 165°F.

› While grilling chicken, place other half of marinade in saucepan, bring to boil, reduce to simmer and cook until it's a thick sauce. Remove chicken thighs from grill and drizzle with glaze. Serve immediately, garnishing with thinly sliced green onion, lime wedges and sesame seeds, if desired. Refrigerate any leftovers. ●

*Recipe courtesy of our own Chef John*