

# Brown Sugar Glazed Chicken Thighs



## Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 4

1 jalapeno pepper	1t cinnamon	1/4c apple cider vinegar
1/2c brown sugar	1t ginger	1/4c orange juice
1/4c soy sauce	1t garlic powder	2T olive oil
1t cayenne pepper	1t onion powder	12 chicken thighs

In food processor, blend jalapeno, soy sauce, brown sugar, cayenne, cinnamon, ginger, garlic powder, onion powder, vinegar, orange juice and olive oil. Pour marinade into large zip~lock bag. Add chicken thighs, seal and refrigerate overnight.

Preheat grill to medium and spray grates with non~stick cooking spray.

Depending upon if the thighs are bone~in or boneless, grill 15~25 minutes or until juices run clear when pierced with a fork. While chicken is cooking, pour marinade into saucepan. Bring to a boil, reduce heat and simmer until thickened.

Serve sauce with chicken as dipping sauce.

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**Debbie Spangler ~ Certified Personal Chef**

[www.yummyissimo.com](http://www.yummyissimo.com) ~ [debbie@yummyissimo.com](mailto:debbie@yummyissimo.com)