



EHLERS  
E S T A T E

## HONEY AND TAMARI GLAZED CHICKEN THIGHS PAIR WITH 2017 CABERNET SAUVIGNON

2 TBSP AVOCADO OIL (OR ANY OTHER HIGH HEAT OIL)  
1 TBSP MINCED GARLIC  
1.5 TBSP MINCED GINGER  
5 TBSP REDUCED SODIUM TAMARI  
1 TSP LEMON JUICE  
4 TBSP MILD HONEY (CLOVER OR ORANGE BLOSSOM)  
2.5 TBSP UNSALTED BUTTER  
1 TSP ONION POWDER  
6 BONE-IN, SKIN-ON CHICKEN THIGHS (ABOUT 2 POUNDS)  
KOSHER SALT AND BLACK PEPPER

1. PREHEAT OVEN TO 425°F.
2. HEAT 2 TBSP AVOCADO OIL IN A SMALL SAUCEPAN OVER LOW HEAT. ADD THE GARLIC, GINGER, AND ONION POWDER, AND COOK FOR A FEW MINUTES.
3. ADD THE TAMARI, LEMON, AND HONEY, AND SIMMER, STIRRING OCCASIONALLY UNTIL SAUCE IS REDUCED AND SLIGHTLY THICKENED, ABOUT 10 MINUTES.
4. TURN OFF HEAT, THEN WHISK IN BUTTER AND SEASON WITH SALT AND PEPPER.
5. ON AN ALUMINUM FOIL-LINED RIMMED BAKING SHEET, SEASON CHICKEN WITH SALT AND PEPPER. TRANSFER CHICKEN TO BOWL AND ADD HALF THE GLAZE. TOSS THE CHICKEN TO GENEROUSLY COAT.
6. ARRANGE CHICKEN SKIN SIDE UP, AND ROAST UNTIL BROWNEED, ABOUT 12-15 MINUTES.
7. CAREFULLY TAKE THE CHICKEN OUT AND BRUSH WITH THE REMAINING GLAZE. TRANSFER BACK TO THE OVEN TO ROAST AN ADDITIONAL 8-10 MINUTES, OR UNTIL COOKED THROUGH.
8. REMOVE FROM OVEN AND LET COOL BEFORE SERVING. TOP WITH LEMON THYME OR YOUR HERB OF CHOICE, AND SERVE WITH EHLERS ESTATE CABERNET SAUVIGNON.

