



Broiled Chicken Thighs with Chipotle Sauce

Adapted from Fine Cooking

- 1 1/2 teaspoon ground cumin
- 1 teaspoon light brown sugar, packed
- 3/4 teaspoon ground chipotle powder
- 1/4 teaspoon ground cinnamon
- Kosher salt
- 2 bone in chicken thighs, skin removed and trimmed of any excess fat
- 2 tablespoons olive oil
- 1 jar roasted red peppers, drained

Position a cooking rack in the top third of your oven and heat to 375 degrees. Line a sheet pan with aluminum foil and set a cooling rack inside the pan.

Combine 1 teaspoon cumin, brown sugar, 1/4 teaspoon chipotle powder, cinnamon, and 1 teaspoon salt in a small bowl. Use your fingers to mix the spices together.

In a medium bowl or plastic bag, drizzle chicken with 1 tablespoon olive oil. Add the spices and toss to coat the chicken.

Arrange the chicken on the rack and cook for 20 minutes. Flip the chicken over and cook for 10 minutes more.

While the chicken cooks, add the roasted red pepper, remaining 1/2 teaspoon cumin and chipotle, and 1/2 teaspoon salt to a food processor. With the food processor running, drizzle in the remaining 1 tablespoon olive oil to form a sauce.

Set the oven to broil (Hi if you have that setting), turn the chicken so that the top side of the thigh is up, and broil for approximately 5 minutes or until the spice coating dries and crisps.

Serve the chicken with the red pepper sauce.

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