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Glazed Chicken Thighs

- 1/3 Cup rice vinegar
- 1/4 Cup lower-sodium soy sauce
- 3 Tbsp honey
- 2 Tbsp dark sesame oil
- 1 1/2 Tbsp chile paste
- 10 Garlic cloves, minced
- 12 Bone-in chicken thighs, skinned
- Cooking spray
- 1/2 Tsp salt

- 1) Combine vinegar, soy sauce, honey, sesame oil, chile paste, and garlic, stirring until honey dissolves. Pour vinegar mixture into a zip-top plastic bag. Add chicken to bag; seal. Marinate in refrigerator 1 hour, turning occasionally. Remove chicken from bag, reserving marinade.
- 2) Preheat oven to 425°.
- 3) Place reserved marinade in a small saucepan over medium-high heat; bring to a boil. Cook for 2 minutes or until syrupy, stirring occasionally. Place chicken on a rack coated with cooking spray, and place rack in a roasting pan. Baste chicken with reserved marinade; sprinkle evenly with salt. Bake at 425° for 10 minutes; baste. Bake an additional 10 minutes; baste. Discard remaining marinade. Bake an additional 10 minutes or until done. Let stand 5 minutes before serving.

Makes 6 Servings

