



Dynamite Chinese Chicken Thighs

My husband gives these his “two thumbs up.” You can absolutely substitute approximately 2 lbs. of chicken wings. The chicken can be cooked in the oven on a rack, or are perfect for the barbecue, just make sure when you barbecue them to use the “**indirect**” method or you’ll end up with burnt wings! Wings would made finger-licking good appetizers!

6 – 8 large chicken thighs (bone-in, skin-on)

Make The Marinade:

2/3 cup plum sauce (we like Lee Kum Kee brand)
1/4 cup liquid honey
2 large cloves garlic, minced
1 Tbsp. peeled, finely grated fresh ginger
1/4 tsp. Chinese Five-Spice Powder**
1 Tbsp. Chinese chili sauce (we use Maggi brand)
2 tsp. finely grated fresh orange rind
1/2 cup light soy sauce
1/2 cup dry sherry

Combine all the marinade ingredients in a medium sized bowl with a whisk. Place the chicken into a large glass dish & pour the marinade over top. Turn the chicken over a few times; cover with plastic wrap & place in the fridge overnight; turning the chicken over in the morning.

Preheat the oven to 375 F. Prepare a broiler pan with a rack; oil the rack or spray with non-stick cooking spray. If cooking on the barbecue, place a drip pan in the middle of the barbecue with the charcoal on either side; place the chicken over the drip pan; cover with the lid; cook for 15 minutes, turn the chicken over & cook for approximately 12 minutes more or until the juices run clear.

****If you would like to make your own fragrant, delicious, home-made Chinese 5-Spice Powder, please see Chinese Five-Spice Powder.**

Phyllis

