

Broiled Chicken Thighs



PREPARATION TIME
15 minutes



COOKING TIME
15 minutes



PERFECT PARTNER
butter beans



To save money and clean-up time, substitute your favorite brand of bottled Italian salad dressing for the salad dressing mix, oil and vinegar called for in this recipe for the marinade.

SHOPPING LIST

- salad dressing mix
- soy sauce
- chicken

ON HAND

- oil
- vinegar
- brown sugar
- thyme
- allspice
- cinnamon
- cayenne pepper

INGREDIENTS

- 1 envelope Italian salad dressing mix
- 1/4 cup vegetable oil
- 1/4 cup red wine vinegar
- 2 tablespoons dark brown sugar
- 2 tablespoons soy sauce
- 1 teaspoon dried thyme
- 1/2 teaspoon allspice
- 1/2 teaspoon cayenne pepper
- 1/2 teaspoon cinnamon
- 2 pounds chicken thighs

SERVES **4**

COOK'N *Express*

• Instead of mixing the marinade in a measuring cup, try combining the ingredients in a sealable plastic bag, then adding the chicken to the bag to marinate. Don't forget to reserve half the marinade to use for basting before putting chicken in the bag.

Make Ahead

Use any leftover chicken pieces to prepare a tasty chicken salad. Be sure to remove the skin before chopping.

◆ VARIATION

For a delicious variation, substitute thinly sliced pork tenderloin for the chicken.

1 Combine salad dressing mix, oil, vinegar, brown sugar, soy sauce and seasonings in large measuring cup; whisk until well mixed. Pour half the marinade into large bowl; reserve other half.



2 Pierce chicken with a fork. Add chicken to bowl, turning to coat each piece well.



3 Preheat broiler. Drain chicken; discard marinade from bowl. Arrange chicken on rack in broiler pan.



4 Broil chicken 3 inches from heat source for 15 minutes or until juices run clear, turning and basting frequently with reserved marinade. Discard unused marinade.

