

A LITTLE TASTE OF HERON'S KEY

This recipe is brought to you by Heron's Key's own, Chef Jason.

Apricot Braised Chicken Thighs

(Makes 1 serving)

INGREDIENTS

8oz chicken thighs
¼ cup diced dried apricots
1 tsp. diced shallot
1 clove minced garlic
1 tbsp. white wine or sake
2 tbsp. chicken stock
1 tbsp. honey
¼ cup orange juice
1 tbsp. cornstarch if needed
to thicken
Kosher salt and pepper to taste
Sliced, roasted almond to garnish

DIRECTIONS

Preheat oven to 400 degrees and preheat sauté pan. Season chicken generously with salt and pepper and sear in canola/olive oil until brown and half cooked. In same pan, sauté apricots and shallots, add garlic. Deglaze with wine, add orange juice, honey and chicken stock. Reduce 3-4 min. over medium heat. Add chicken and bake until internal temperature is 165°. Sauce should have consistency of gravy, if not thicken with cornstarch. Garnish with almonds and serve over white basmati rice.



WINE PAIRING

Riesling from Jones of Washington