

Braised Korean Chicken Thighs

Source: saltmoore.com

Ingredients

3 T Honey
3 T gochujang
1 cup chicken broth
¼ C soy sauce
1 T fish sauce
1 t sesame oil
1 T minced ginger
1 T minced garlic
1½ lbs chicken thighs
2 tablespoons vegetable or canola oil
salt and pepper to taste
1 large onion, coarsely chopped
lime wedges, for garnish
sliced green onion, for garnish
toasted sesame seed, for garnish

Directions

1. Combine the honey, gochujang, chicken broth, soy sauce, fish sauce, sesame oil, ginger and garlic in a mixing bowl and set aside.
2. Season the chicken thighs with salt and pepper to taste and place, skin-side down in a cold, Dutch oven.
3. Cook the chicken thighs over medium-high heat until browned on all sides. Transfer the thighs to a plate and set aside.
4. Add more oil, if necessary, and sauté the onion until golden brown, about 5 minutes.
5. Return the chicken to the skillet and add the honey-gochujang mixture. Cover and simmer, turning occasionally, until the cooked through, about 25 – 30 minutes
6. Remove the chicken and reduce the sauce by 1/3.
7. If you want to crisp up the skin, place the thighs on a cookie sheet and briefly broil on high.
8. Garnish the chicken with sesame, lime and green onions.