



Crispy Chicken Thighs with Lemon and Capers

Recipe created by Chef Casey Thompson

Ingredients:

6 bone-in chicken thighs	2 T olive oil
4 cloves garlic, crushed	1 cup white wine
¼ cup lemon juice	rind of ½ lemon
1 cup chicken stock	2 T capers in salt, rinsed
3 T butter	2 T diced tomato
1 T parsley, chopped	salt and pepper

Preheat an oven to 375 degrees.

Pat skin dry of the chicken thighs and season with salt and pepper. Place chicken skin side up in the refrigerator and chill for 20 minutes uncovered.

Heat sauté pan over medium-high heat. Remove chicken and drizzle with olive oil. Add 1 additional T of olive oil to hot pan. Dredge chicken thighs in flour and add to the pan skin side down. Sear chicken 4 minutes and then turn over skin side up. Continue cooking 2 minutes. Remove chicken and rest on a plate.

Turn heat down to medium and remove all but 1 T of oil. Add garlic and sauté for 2 minutes. Deglaze the pan with white wine. Add lemon rind and boil for 4 minutes. Add chicken stock and remaining 1 T butter. Place chicken thighs skin side up to the pan and place pan in the oven. Cook for 30 minutes.

Remove pan from the oven and remove chicken thighs. Rest them on a plate. Add capers, lemon juice, tomatoes and parsley. Bring liquid to a boil. Add remaining T of butter. Cook until sauce thickens about 2 minutes. Season with salt and pepper. Serve over crispy chicken

Serves 4-6 people