

Josh Cellars Featured Recipe

Chipotle Grilled Chicken Thighs

Serves 6



Ingredients

- 6 bone-in chicken thighs (about 3 lbs.)
- 1 chipotle pepper in adobo sauce, finely chopped
- 1/3 cup honey
- 1/4 cup apple cider vinegar
- 1/4 cup chopped fresh cilantro
- 4 garlic cloves, chopped fine (1 1/2 Tbsp.)
- 1 tsp. salt
- 1/4 tsp black pepper

Directions

- To make marinade, combine chipotle pepper, honey, vinegar, cilantro and garlic in a large bowl. Remove 1/4 cup and set it aside to serve as a sauce.
- Place chicken in shallow dish or resealable plastic bag and pour marinade over chicken. Refrigerate 1 hour.
- Heat grill to high, then lower setting to low.
- Remove chicken from marinade and discard leftover marinade. Season both sides of chicken with salt and pepper. Place chicken skin side down on greased grill and cook 12-15 minutes, or until skin is golden. Turn chicken and continue to cook until internal temperature reaches 165°F.
- Serve chicken with reserved sauce.