

Bourbon Chicken..Yes, Like at the Mall

Prep time	Cook time	Total time
10 mins	60 mins	1 hour 10 mins

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Recipe type: Main

Cuisine: Asian

Serves: 6



Ingredients

- 1/2 c. soy sauce
- 1/2 c. brown sugar
- 3 garlic cloves
- 1 T. freshly grated ginger
- 1/2 c. chopped shallot or onion
- 8 boneless skinless chicken thighs, cut into small cubes
- 1/2 c. Bourbon Whiskey
- 1 T. rice wine vinegar
- 1 t. red chili flakes

Instructions

1. In a small saucepan over medium heat, combine soy sauce, brown sugar, garlic, ginger, onion, bourbon, vinegar, and chili flakes; stir just until sugar has dissolved, about 2-3 minutes.
2. Pour over chicken in a 9 x 13 baking dish and stir to coat.
3. Cover and refrigerate for several hours or overnight.
4. Bake in a preheated 350°F. oven for 1 hour, basting every 20 minutes with pan juices..
5. Serve immediately with pan juices over cooked rice.

Recipe by Dishin & Dishes at <https://www.dishinanddishes.com/bourbon-chicken-yes-like-at-the-mall/>