

Maple and Chipotle Baked Chicken Thighs

Spice Rub :

- 1 Tablespoon paprika
- 1 Tablespoon brown sugar
- 2 teaspoons garlic powder
- ½ teaspoon chili powder
- Kosher salt and freshly ground pepper to taste
- 3 pounds or 8-10 bone-in chicken thighs

Basting Sauce:

- ¼ Cup ketchup
- 2 Tablespoons maple syrup
- 1 Tablespoon molasses
- 1 Tablespoon vinegar
- 2 teaspoons minced chipotle chilies(from a can of chipotles in adobo)
- 2 teaspoons worcestershire sauce
- ½ teaspoon dry mustard
- 1 teaspoon garlic powder

Directions:

In a small bowl combine spice rub ingredients. Sprinkle rub over both sides of chicken and pat to rub it in. Cover with plastic wrap and refrigerate for 1-3 hours.

Combine basting sauce ingredients in a small saucepan and let simmer on low heat for approximately fifteen minutes. Set sauce aside.

When ready to bake chicken preheat oven to 375 degrees. Place chicken on a baking sheet and drizzle with a little olive oil. Bake for approximately 30 minutes. Baste chicken a couple times and continue cooking until chicken is cooked through and the sauce is nicely caramelized. Transfer chicken to a platter and let rest for 10 minutes before serving.