SWEET TARRAGON HONEY GLAZED CHICKEN

Prep time: 10 min. Cook time: 45 min. Total time: 55 min.

6 chicken thighs or 3 thighs with legs attached 4 Tbsp. honey
1 Tsp. Dijon mustard
1 Tbsp. lemon juice
2 Tbsp. butter, melted
½ Tsp. salt
1 ½ Tsp. paprika
1 ½ Tsp. dried tarragon
Pinch black pepper

Preheat oven to 375°F. Place chicken on a rack inside a tin foil lined baking sheet. Set aside. In a small bowl, mix together all ingredients. Baste chicken with sauce and bake for 15 minutes or so before basting again. After 30 minutes, turn chicken over and baste. Turn chicken back over in the last 5 minutes and baste with remaining sauce. Chicken is done when juices run clear and internal temperature reaches 180°F. Remove from oven and serve.

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