

## Revel's Korean Braised Chicken Thighs w/ Sherry and Soy Sauce

(Courtesy of Rachel Yang and Seif Chirchi, owners and chefs of Seattle restaurants Joule and Revel)

Serves 4

### Ingredients:

Chicken Thighs (4, skin and bone on)

Salt and Pepper

Vegetable Oil - 3 TBS

Sherry – ½ cup

Garlic – 6 cloves minced

Ginger – 1 “thumb” grated

Soy Sauce – 3 TBS

Honey – 3 TBS

Chicken Stock – 1 cup

Lacinato Kale or Swiss Chard – ½ a bun coarsely chopped

### Directions:

(Preheat oven to 400 F)

1. Season chicken thighs w/ salt and pepper
2. Heat oil in pan to shimmering (not smoking). Brown chicken over medium high heat (3 – 5 minutes on each side)
3. Pour off excess oil. Deglaze pan with sherry, scraping up bits on the bottom of the pan
4. Add garlic, ginger, soy sauce, honey and chicken stock. Bring to a boil. Make sure chicken thighs are mostly under chicken stock mixture. If necessary, add more chicken stock.
5. Cover with lid and place in oven for 35 minutes.
6. At 35 minutes, check chicken. If it falls off the bone easily, it is done. If not, cook for 5 more minutes.
7. Place back onto stove on low heat and add Kale/Chard.
8. Check broth to taste and add more salt and pepper if needed.
9. Serve.