

# Rosemary & Pomegranate Balsamic Chicken

## Ingredients

4 bone-in, skin-on chicken thighs  
(about 1.5 lbs)

1/4 c molasses

1/4 c pomegranate balsamic

2T honey

1T light brown sugar

1T rosemary olive oil, plus more  
for coating chicken

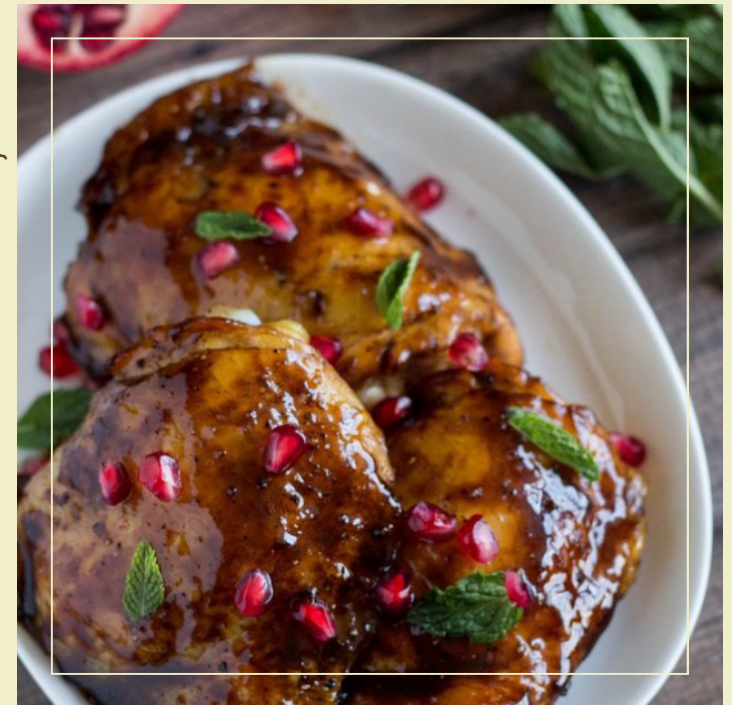
Kosher salt and fresh cracked  
pepper

Pomegranate seeds, for garnish

Small mint leaves, for garnish

## Method

In a small bowl, whisk together molasses, vinegar, honey and sugar; season with salt and pepper. Coat chicken in marinade; marinate at least 30 minutes at room temperature, or up to overnight in the fridge. Remove chicken from marinade; reserve for later use. Pat chicken dry and season generously with salt and pepper. Allow chicken to come to room temperature for 30-60 minutes. In the meantime, transfer reserved marinade to a small sauce pan. Bring to a boil, reduce to a rapid simmer and cook until thickened and syrupy, about 10-12 minutes. Taste for seasoning and keep warm. While marinade reduces, preheat oven to 425 F. Place chicken on a sheet tray and lightly coat in oil. Bake in the center rack of the oven for 10 minutes; brush with glaze. Continue to cook another 5 minutes; brush with another layer of glaze. Cook 5-10 more minutes or until chicken registers 165 F. Brush with any remaining glaze, if desired. Rest 5-8 minutes before serving. Garnish with pomegranate seeds and mint leaves. Enjoy.



*Makes:* 4 servings

*Time:* 2 hours