

# TIM FARMER'S COUNTRY KITCHEN

## BOURBON CHICKEN

*3 chicken thighs*

*Corn starch*

*2-3 garlic cloves*

*3/4 cup chicken broth*

*1/2 cup brown sugar*

*1/2 cup soy sauce*

*1/4 cup ketchup*

*1/2 - 1 teaspoon shaved ginger*

*1 1/2 tablespoons rice wine vinegar*

*1/4 cup apple juice*

*1/4 cup bourbon*

*Dash sesame oil*

*1 tablespoon honey*

*Dash red pepper flakes*

*1/2 teaspoon onion powder*

*3/4 teaspoon peanut butter*

*Salt and Pepper*



Chop chicken thighs into 1-inch pieces and coat with corn starch. Heat oil in pan and cook chicken until browned and cooked through. Set aside. In same pan add garlic and cook 2-3 minutes. Add in rest of ingredients, stirring well to combine all together. Mix together equal parts Chicken broth + Corn Starch to make a slurry to thicken sauce. Pour in a little bit at a time to thicken sauce. Once thickened, pour over chicken, top with sesame seeds and green onions if desired.