OVEN-BAKED BUFFALO CHICKEN

From STC Culinary Department

INGREDIENTS

CHICKEN:

- 3 LBS. BONE - IN, SKIN - ON CHICKEN THIGHS (ABOUT 8)
- 2 TBSP OLIVE OIL
- 1 TSP SALT
- 3/4 TSP GROUND BLACK PEPPER

BUFFALO SAUCE:

- 1/2 CUP BUFFALO SAUCE
- 1 TBSP UNSALTED BUTTER

PREP TIME

TOTAL TIME: 45 MIN

- PREP | 10 M
- COOK | 35 M
- SERVINGS| 4

1 PREHEAT OVEN TO 400 DEGREES F.

2 PLACE CHICKEN THIGHS EQUALLY SPACED IN A BAKING SHEET, SKIN SIDE UP, ENSURING THAT THEY ARE NOT TOUCHING. BRUSH TOP AND BOTTOM OF EACH CHICKEN THIGH WITH OLIVE OIL. SEASON WELL WITH SALT AND PEPPER.

3 BAKE FOR 35-40 MINUTES, OR UNTIL INTERNAL TEMPERATURE REACHES 165˚F. IF DESIRED TO CRISP THE SKIN ADDITIONALLY, BROIL THE THIGHS FOR A VERY QUICK TIME (LESS THAN A MINUTE), KEEPING A CLOSE EYE SO THAT THEY DON'T BURN. REMOVE BAKING SHEET FROM THE OVEN.

4 ADD BUFFALO SAUCE AND UNSALTED BUTTER TO A SMALL SAUCEPAN SET OVER LOW-MEDIUM HEAT. STIR UNTIL THE BUTTER IS MELTED AND ALL INGREDIENTS ARE COMBINED. TOSS COOKED THIGHS WITH BUFFALO SAUCE MIXTURE.

5 ENJOY! CAN BE SERVED WITH CUCUMBER AND CELERY SALAD

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