

Deviled Chicken Thighs

Ingredients

- 4 chicken thighs
- Salt and freshly ground black pepper
- 1 Tbsp Dijon mustard
- 1 minced shallot
- Tabasco sauce
- Minced parsley for garnish

Preparation

1. Heat the broiler to its maximum, and set the rack about 4 inches from the heat
2. Season the chicken with salt and pepper and place in a pan, skin side up
3. Broil, watching carefully, until the skin is golden brown, about 5 minutes
4. Meanwhile, combine the mustard, shallots and cayenne
5. When the chicken has browned, remove it from oven, and turn it over
6. Spread a teaspoon of the mustard mixture on the underside of the chicken
7. Broil for about 5 minutes
8. Turn the chicken, and spread the remaining mixture on the skin side
9. Broil until mustard begins to brown, until about 160°
10. If not done, turn off the broiler and leave the chicken in the oven about 5 minutes
11. Garnish and serve

