



THE ORIGINAL MAUI GARLIC CHICKEN



TIME TO PREPARE

10 minutes



COOK TIME

28 minutes



SERVING

3 People



PREPARED BY

<https://mauiribs.com>

Ingredients

- *1 ½ lb chicken thighs with bones and skin (about 6 thighs)*
- *¼ cup of The Original Maui Sauce/Marinade*
- *¼ tsp allspice ground*
- *3 cloves garlic minced*
- *1tsp brown sugar*
- *1tbsp olive oil*
- *1tsp sesame oil*
- *1tsp sesame seeds for garnish*
- *2 spring onions chopped for garnish.*

Steps to Cook

01. Pat the chicken dry.
02. In a small bowl whisk together the Maui sauce, allspice, garlic, and brown sugar. Set aside.
03. In a skillet heat the olive oil and sesame oil. Add the chicken to the skillet. Using a brush, brush about half the Maui sauce mixture over all the chicken pieces. Cook for about 5 minutes, flip over and brush with the remaining sauce. Cook for 7 to 9 minutes, flip over and cook for an additional 2 to 4 minutes. Thighs should take a total of 14 to 18 minutes to be fully cooked.
04. Remove thighs from skillet and serve.
05. Sprinkle with sesame seeds and spring onions.