

Tre's Street Kitchen, LLC

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www.tresstreetkitchen.com

Recipe: Cajun Bourbon Chicken

Ingredients

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| 5 pounds of boneless, skinless chicken thighs | 4 tablespoons of water |
| 1 cup of apple cider vinegar | 2 tbspn kosher salt to season chicken |
| 1 cup of soy sauce | 1 tbspn black pepper to season chicken |
| 1/2 cup of Jim Beam Bourbon | 2 tbspns Cajun seasoning to season chicken |
| 2 cups of chicken broth | 1 tbspn Avocado Oil (or use preferred oil) |
| 1/2 cup of light brown sugar | 3 Cups Long Grain White Rice |
| 2 tablespoons of garlic paste | Sesame seeds and green onions for garnish |
| 1 teaspoon of ground ginger | Croissants (optional) |
| 2 tablespoons of cornstarch | |

Instructions

1. Cut the Chicken Thighs into Slices.
2. In a large sauté pan or skillet, heat the Avocado Oil over medium-high heat. Add the chicken and cook for 6-8 minutes, stirring every couple of minutes to ensure even cooking.
3. Combine apple cider vinegar, soy sauce, Jim Beam bourbon, garlic paste, chicken broth, brown sugar, and ground ginger in a sauce pot. Let the ingredients simmer for 20 minutes.
4. Season the chicken with kosher salt, black pepper, and Cajun seasoning.
5. In the simmering pot, add cornstarch and stir to thicken the sauce. Reduce the heat and let the sauce simmer for 20 minutes.
6. While the sauce is simmering, boil white rice.
7. Serve by placing white rice on a plate, topping it with the grilled chicken, and drizzling the bourbon glaze. Garnish with sesame seeds and chopped green onions.
8. Serve with warm croissants on the side. (optional)