Peach-Whiskey Barbecue Chicken

Description

So basically, here's what happens: you stick your fork anywhere remotely close to the chicken and pieces of gorgeous meat just fall all over the place. So delicious and tender. But then when you take a bite of your smashed potatoes, you get some of that whiskey-and-peach-laden flavor, too.



Summary

Yield: 6
Prep Time: 2 hours
Category: Poultry
Cuisine: American

Ingredients

- 12 whole chicken thighs bone in skin on
- 2 tbsp olive oil
- 2 tbsp butter
- 1 onion diced
- 1 1/2 cup whiskey
- 12 oz bbq sauce
- 1 jar peach preserves
- 1/2 cup water
- 2 tbsp worchestershire sauce
- 4 clove garlic whole
- 3 whole green onions sliced thin

Instructions

Preheat oven to 300 degrees.

Heat oil and butter in a heavy pot over medium-high heat.

Place chicken thighs, four at a time, in the pot, skin side down.

Brown both sides, then remove to a plate and repeat until all chicken is browned.

Pour off half the grease, then return pan to stove.

Add onions to pan and stir, cooking for 2 minutes.

Pour whiskey into the pot, being very careful if you're using an open flame.

Stir and scrape the bottom of the pan, allowing whiskey to reduce for a minute or two.

Pour in barbecue sauce, peach preserves, water(rinse preserve jar), and Worcestershire sauce.

Throw in garlic cloves.

Stir until combined, then return chicken to the pot, skin side up.

Cover and put pot in oven.

Cook for 1 1/2 hours, then remove from oven.

Serve pieces of chicken over a big pile of smashed potatoes.

Sprinkle sliced green onions over the top.