

POMEGRANATE AND LIME CHICKEN THIGHS

(adapted from [The View from the Great Island](#))

for the chicken

1 cup Greek yogurt

1/2 cup pomegranate juice

1 tsp salt

4 bone-in skin-on chicken thighs

for the glaze

1/4 cup pomegranate molasses

juice of 1 lime

2 Tbsp agave nectar

1 Tbsp Dijon mustard

To marinate the chicken, put the yogurt, pomegranate juice, salt, and chicken in a large zip lock bag. Massage everything until well combined. Put in the fridge to marinate for at least 2 hours or overnight.

Set the oven to 300 F. Remove the chicken from the marinade, place the pieces skin side down on a large baking dish, and cover with aluminum foil. Bake for 45 minutes to 1 hour at this low temperature. Remove the foil, if there is a lot of liquid accumulated in the dish remove most of it and discard. Turn the pieces skin side up, cover with foil again and bake for another 20 minutes. At this point, prepare the glaze by combining all ingredients together. If too thin, gently warm it on a small saucepan to thicken it a little. Watch it carefully because it can burn due to all the sugar.

Remove the aluminum foil from the baking dish, increase oven temperature to 425 F. Bake for 15 minutes, once the skin starts to get some color brush the glaze all over the chicken thighs and bake for 10 more minutes or until very dark. You can also broil the pieces at this point, but pay attention to prevent it from burning. Serve with lime wedges.