

APRICOT AND BALSAMIC GLAZED CHICKEN THIGHS

(from the Bewitching Kitchen)

¼ cup apricot jam
2 tablespoons balsamic vinegar
2 tablespoons olive oil
2 pounds boneless skinless chicken thighs
1 teaspoon salt
1 teaspoon ground black pepper
1 tsp dried thyme (or 2 to 3 tsp fresh)

In a small bowl, whisk the jam and vinegar together until very smooth. Depending on how thick your jam is, add a small amount of warm water to help loosening the mixture a bit. Reserve.

Heat the olive oil in a pressure cooker set over medium heat. Season the chicken with salt and pepper, then brown on both sides (do it in batches if needed). Return all the pieces to the pot.

Pour the jam-vinegar mixture over the meat; add the thyme. Add some water to bring the liquid about 1/3 of the height of the chicken pieces. Lock the lid onto the pressure cooker and bring it to full pressure. Cook for 15 minutes. Release pressure manually, if needed reduce the liquid by simmering for a few minutes.

Adjust seasoning and serve with your side dish of choice.