

## **BRINED AND SLOW-ROASTED CHICKEN THIGHS**

*(from the Bewitching Kitchen)*

6 chicken thighs

1 quart water

1 /4 cup Kosher salt

Marinade:

1 /4 cup olive oil

1 lemon, juice and zest

black pepper

drizzle of honey

2 tsp mustard

Dissolve the salt in the water, and soak the pieces to completely cover them. Place in the fridge anywhere from 2 to 6 hours.

Remove pieces from the brine, rinse briefly, pat dry. Make the marinade by mixing all ingredients, then add to the brined thighs. Place back in the fridge for a couple of hours or even overnight.

Roasts the chicken at 325F for about 90 minutes, skin side down, covered with foil. You can sprinkle the pieces with a bit of salt if you like, but the brining step is going to make them slightly salty already. Remove the foil, flip the pieces to have the skin up, increase temperature to 425F and roast until the skin is dark brown to your liking, 20 to 25 minutes longer.