

**CHIPOTLE BARBEQUE CHICKEN**  
**(Everyday with Rachael Ray, November 2010)**  
***The Cooks Next Door***

Serves 4

6 Tbsp butter  
6 large cloves garlic, finely chopped  
1 large onion, chopped  
1/4 c. chipotle chiles in adobo sauce, chopped  
1/4 c. ketchup  
3 Tbsp cider vinegar  
2 Tbsp brown sugar  
1 Tbsp Worcestershire sauce  
8 chicken thighs (about 2 pounds)

Preheat the oven to 425°. Line a rimmed baking sheet with foil.

In a deep skillet, heat 3 Tbsp butter over medium heat. Add the garlic and cook, stirring frequently, until golden, about 3 minutes. Using a slotted spoon, transfer the garlic to a small bowl. Add the onion to the skillet and cook, stirring occasionally, until golden, about 8 minutes. Add the chipotle chiles in a adobo sauce to the skillet. Add the ketchup, vinegar, brown sugar, Worcestershire and garlic and cook, stirring occasionally, until thickened, about 5 minutes.

Using tongs, coat the chicken in the sauce and place skin side up on the prepared baking sheet. Bake until the chicken is cooked through, about 30 minutes.