

Salt and Serenity

Sticky Glazed Chicken Thighs in Lettuce Cups

Serves 4.

This recipe is a Bobby Flay creation. I watched him prepare it on his Food Network show "*Barbecue Addiction: Bobby's Basics*", and made it immediately for dinner that night! The addition of julienned radishes and carrots are mine. I like my lettuce cups with a bit of extra crunch.

1 cup orange juice
1/2 cup ketchup
1/4 cup light brown sugar
2 tablespoons white wine vinegar
1 tablespoon Worcestershire sauce
Pinch red pepper flakes
8 boneless, skinless chicken thighs
Canola oil, for brushing
Salt and freshly ground black pepper
2 tablespoons chopped fresh chives, optional
3 carrots, peeled and shredded or julienned
6 radishes, thinly sliced or julienned
2 heads of Boston (also known as Butter) lettuce, washed, dried and separated into whole leaves.

1. Put the orange juice, ketchup, brown sugar, vinegar, Worcestershire sauce and red pepper flakes in a medium saucepan, and bring to a boil over high heat. Reduce the heat to low and simmer, stirring occasionally, until thick, about 20 minutes. Keep about 1/2 cup warm for serving and set aside the rest for glazing.
2. Preheat the grill to high heat. Brush the chicken with oil on both sides and sprinkle with salt and pepper. Grill smooth-side down, covered, until lightly charred, 3 to 4 minutes. Flip and brush generously with the glaze. Cook, covered, until charred and the thighs are just cooked through, another 3 to 4 minutes. Flip again, glaze, and cook uncovered about 1 minute. Remove the chicken to a cutting board, sprinkle with the chives if using, and rest the chicken for a few minutes.
3. Slice the chicken into thin strips. Serve with julienned carrots and radishes and Boston lettuce leaves for wraps and the reserved glaze on the side.