

CIDER-GLAZED CHICKEN THIGHS

(adapted from [The Haggis and the Herring](#))

6 chicken thighs
salt and pepper
3 Tablespoons grape seed oil
1 shallot, finely diced
1 Tablespoon mustard
3 Tablespoons cider vinegar
1 teaspoon herbes de Provence
1 cup apple cider

Trim excess fat and skin from the chicken thighs. Dry them well and season with salt and pepper. Heat the oil on a cast iron pan or other large skillet with a lid, and brown the chicken pieces, skin side down first. Make sure they are golden brown before flipping them over. Remove the pieces as they brown, discard excess fat from the skillet, leaving one tablespoon behind. Sauté the shallots until translucent. While they are cooking, mix the mustard with the cider vinegar and the herbes de Provence in a small bowl. Add the mustard mixture to the skillet, cook with the shallots for a minute or two. Add the cup of apple cider, return the chicken to the skillet and cook for 45 to 55 minutes, until very tender. Flip the pieces occasionally, but keep the pan closed and with very gently heat.

To serve, remove the chicken pieces to a platter, and reduce the cider cooking liquid until it forms a glaze. Spoon over the chicken.