

HERB GRILLED CHICKEN THIGHS

(adapted from The Creekside Cook)

½ cup fresh, whole sage leaves

¼ cup fresh rosemary leaves

⅛ cup fresh oregano leaves

⅛ cup fresh thyme leaves

½ cup olive oil

1 cup of cider vinegar

1 egg

1 + ½ tablespoons kosher salt

ground black pepper to taste

8 to 10 chicken thighs

Strip any stems from all of the herbs, and chop them well – they should equal about a half cup total when they are all chopped. Whisk together the olive oil, vinegar, egg, salt and pepper. The egg is to keep the mixture emulsified, and though it is often left out of the original recipe, it works better with it. Whisk in the chopped herbs.

Trim the excess skin and fat from the chicken thighs, and pat dry with paper towels. Put the chicken in a large ziplock bag with the marinade. A couple of times a day, flip the bag over and move everything around a little to make sure all the thighs are getting marinated.

After 24 – 48 hours, take the chicken out of the fridge. Arrange the thighs in a large saute pan or dutch oven – it is best if they can all lay flat, but if you don't have a big enough pan for that, get it as close as you can. Pour over the marinade, and set the burner at medium. Watch carefully, and when it starts to boil, turn it down to barely simmering. After 10 minutes, turn each piece carefully, and cook another 10 minutes. Remove from the heat.

Get your grill heated up, and be sure to oil the grates. Once the grill is well heated, place the chicken, skin side down, on the grates. You may have some flare up because the oil is going to drip down some, but a spray bottle of water kept handy will take care of those. Don't turn the chicken until you can pick it up off the gates without tearing the skin – when it is ready to turn, it will come up easily. This will take around 8 to 10 minutes, depending on your grill. Brush the marinade over the upper side a couple of times during cooking. Turn and grill the second side for another 5 to 8 minutes. If you like, check the internal temperature, which should be about 165 F. Let it rest around 5 minutes before serving.