

Chicken Thighs with Creole Mustard-Orange Sauce

BY FRANK BRIGTSEN BON APPÉTIT SEPTEMBER 1998 BRIGTSEN'S: NEW ORLEANS, LA

At Brigtsen's in New Orleans, chef Frank Brigtsen makes a version of this dish with duck, accompanied by corn bread and pickled onions. Offer those sides as well as some green beans, then finish with pecan pie.

This recipe can be prepared in 45 minutes or less.

YIELD: Serves 2, can be doubled

INGREDIENTS

- 4 small skinless boneless chicken thighs (about 12 ounces)
- 1 1/2 tablespoons olive oil
- 3/4 cup orange juice
- 3/4 cup canned low-salt chicken broth
- 1/4 cup Creole or whole-grain Dijon mustard
- 1 tablespoon honey
- 1 teaspoon hot pepper sauce

PREPARATION

Sprinkle chicken on both sides with salt and pepper. Heat oil in heavy medium skillet over medium-high heat. Add chicken and sauté until brown, about 6 minutes per side. Add orange juice and broth to skillet. Simmer until chicken is cooked through, about 5 minutes. Transfer chicken to plate. Add mustard, honey and pepper sauce to skillet. Increase heat and boil until sauce thickens enough to coat spoon, whisking occasionally, about 7 minutes. Return chicken to skillet. Simmer until heated through, about 1 minute. Transfer chicken to plates; top with sauce and serve.