

# Chicken Thighs with Jezebel Sauce



## Ingredients

- 4 chicken thighs, bone-in and with skin
- 1 lemon
- 2 medium red onions
- 2 tbsp. whole-grain mustard
- 2 tbsp. fresh horseradish, grated
- 2 tbsp. lemon marmalade

## Info

- **Prep:** Overnight
- **Cook:** 20-30
- **Serves:** 4
- [Source](#)

- 1 tbsp. sorghum
- Peanut or vegetable oil
- Salt and pepper

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## Directions

1. The day before serving the dish, zest lemon (and set aside the fruit). Season chicken thighs with salt, pepper, and zest. Cover and refrigerate at least four hours or overnight.
2. Meanwhile, prepare a charcoal grill, or heat a gas grill. Cut the top and exposed root off of the onions; then peel and quarter from top to bottom. Brush onion quarters with oil and season with salt. Grill on cut sides until well caramelized. Alternatively, roast onions on a baking pan in a 400-degree oven, cut side down, until browned on the bottom. Let the onions cool; then chop into small pieces.
3. To make the Jezebel sauce, mix together mustard, horseradish, marmalade, sorghum, and juice from reserved lemon. Fold in the onion, season with salt and pepper, and refrigerate overnight, along with the chicken.
4. When ready to cook, remove the chicken and Jezebel sauce from refrigerator to take the chill off.
5. Place a 12-inch cast-iron skillet in the oven and preheat to 425 degrees. When the pan is hot, remove it and add two tablespoons of oil and then the chicken, skin side down. Roast for 15 to 17 minutes, until the skin is crispy and the meat is just cooked through.
6. To serve, place a quarter cup of the sauce on a plate, add a piece of chicken, and then top with another spoonful of sauce.

chicken, southern, lemon, onion, mustard, horseradish, marmalade, sorghum

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