

Filipino Barbecue Chicken

Yield: 4 Servings

10 garlic cloves, minced
2 lemons
1 Cup banana ketchup
1 Cup 7-UP soda
 $\frac{1}{2}$ Cup brown sugar
 $\frac{1}{2}$ Cup soy sauce
 $\frac{1}{4}$ Cup apple cider vinegar

2 Tbl oyster sauce
1 Tsp ground ginger
1 Tsp salt
 $\frac{1}{2}$ Tsp black pepper
2 Lb boneless chicken thighs
Thinly sliced scallions, for
-garnish (optional)

Directions:

Marinade: In a medium bowl, combine the garlic cloves; juice of 2 lemons, ketchup, 7-UP, brown sugar, soy sauce, apple cider vinegar, oyster sauce, ginger, salt, and black pepper. Whisk to combine to create the marinade.

Transfer 1/3 cup of the marinade to a small, airtight container. Pour the remaining into a large zip-top bag. Pat chicken thighs dry with paper towels. Add the chicken to the bag, seal, and massage to coat the chicken evenly with the marinade. Refrigerate the chicken and remaining marinade for at least 5 hours, or overnight.

Bake Chicken: Arrange a rack in the middle of the oven and heat the oven to 400°F. Line a baking sheet with parchment paper and put a wire rack on top of it.

Remove the chicken from the marinade, letting the excess drip off, and arrange in a single layer on the wire rack. Roast for 25 minutes. Flip the chicken and roast until browned, cooked through, and the thickest part not touching bone registers at least 170°F on an instant-read thermometer, 25 minutes more.

Meanwhile, place the reserved marinade in a small saucepan and simmer over medium-low heat until thickened into the consistency of barbecue sauce, about 3 minutes. Remove the saucepan from the heat.

Remove the chicken from the oven and turn on the broiler to high. Brush the reduced marinade onto the chicken, using it all. Broil until browned in spots, 2 to 3 minutes. Garnish with thinly sliced scallions if desired.

