Bourbon Chicken (No Bourbon)

A sticky, glossy food-court-style bourbon chicken made with seared chicken thighs simmered in a sweet soy-ginger glaze, with apple juice standing in for the bourbon. It's cheap, fast and great over rice.

35 min · 4 servings · easy · American-Chinese



INGREDIENTS

Chicken

- [ ] **2 lb (900 g)** boneless skinless chicken thighs
- [ ] **1 tsp** garlic powder
- [ ] **1 tsp** onion powder
- [ ] **1 tsp** paprika
- [ ] black pepper, to taste
- [ ] **1 tbsp** neutral oil

Sauce

- [ ] **1/3 cup** soy sauce
- [ ] **1 tbsp** hoisin sauce
- [ ] **1 tbsp** ketchup
- [ ] **1 tbsp** apple cider vinegar
- [ ] **1/4 cup** water
- [ ] **1/2 cup** apple juice
- [ ] **1/3 cup** light brown sugar
- [ ] **3 cloves** garlic, grated
- [ ] **1-inch piece** fresh ginger, grated
- [ ] **1 tbsp** cornstarch, dissolved in about 2 tbsp (30 ml) water

Garnish

- [ ] green onions, thinly sliced (optional)

METHOD

Season

1. Season the **2 lb (900 g)** chicken thighs on all sides with **1 tsp** garlic powder, **1 tsp** onion powder, **1 tsp** paprika and black pepper, making sure every part is coated.

Sear

2. Heat **1 tbsp** oil in a cast iron skillet over medium-high heat. Brown the chicken about 3-4 minutes per side until well colored; it does not need to be cooked through. Remove and let rest.

Make the sauce

3. Whisk together **1/3 cup** soy sauce, **1 tbsp** hoisin, **1 tbsp** ketchup, **1 tbsp** apple cider vinegar, **1/4 cup** water, **1/2 cup** apple juice, **1/3 cup** light brown sugar, **3 cloves** garlic, grated, **1-inch piece** fresh ginger, grated and the cornstarch slurry.

Reduce

4. Pour the sauce into the hot skillet, scraping up the browned bits, and simmer over medium heat until reduced by about half, 8-10 minutes.

Cut

5. While the sauce reduces, cut the rested chicken into bite-sized pieces.

Thicken and finish

6. Stir in the **1 tbsp** cornstarch slurry and simmer until the sauce turns glossy and thick, about 1 minute. Add the chicken and its juices and simmer, tossing, until coated and cooked through to 165°F (74°C), 3-5 minutes. Garnish with green onions and serve over rice.

TIPS

– Apple juice replaces the bourbon; if you want real bourbon, swap in about 2-3 tbsp for part of the apple juice and let it simmer off the alcohol.

– Use regular (light) soy sauce; dark soy will make it much darker and saltier.

– Cola can be used in place of apple juice for a similar sweet flavor, per a viewer suggestion.

– Green onion garnish and 2 tbsp of water for the slurry are assumptions based on the video and standard practice.

– Leftovers keep well refrigerated for 3-4 days, making this good for meal prep.

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