

Helergon Kitchen

Irresistible Bourbon Chicken Recipe

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb (450 g) bone-in, skin-on chicken thighs, cut into 2-inch pieces
- [ ] 2 Tbsp vegetable oil

The Bourbon Glaze

- [ ] 1 cup bourbon whiskey
- [ ] 1/4 cup soy sauce
- [ ] 1/4 cup hoisin sauce
- [ ] 1/4 cup brown sugar
- [ ] 2 Tbsp ketchup
- [ ] 2 Tbsp rice vinegar
- [ ] 1 Tbsp cornstarch
- [ ] 2 cloves garlic, minced
- [ ] 1 tsp fresh ginger, grated
- [ ] 1 tsp black pepper

Garnish

- [ ] 2 scallions, sliced (for garnish)

Instructions

1. Start by heating your skillet over medium-high heat and adding in that vegetable oil. Once it's nice and hot, go ahead and sear the chicken pieces for about 3-4 minutes on each side. You're looking for a lovely golden brown color here—don't rush it.

2. Now, move the browned chicken over to a plate and just set them aside for a bit. In that same skillet—with all those flavorful bits—add your minced garlic and grated ginger. Sauté them for just 30 seconds; once they smell fragrant and wonderful, you're ready.

3. Stir in the bourbon, soy sauce, hoisin sauce, ketchup, rice vinegar, brown sugar, and black pepper. Bring the whole mixture to a gentle boil. We'll let it bubble for about 2 minutes so the alcohol can evaporate. It smells just wonderful, honestly.

4. In a small bowl, whisk your cornstarch into a tablespoon of cold water to make a little slurry. Stir that into your sauce, then turn the heat down to low. Give it 1-2 minutes of constant stirring until the sauce thickens up beautifully.

5. Return the seared chicken to the skillet, nestling the pieces right into that glossy sauce. Cover it up and let it simmer for 10-12 minutes. We want that internal temperature to reach 165°F (74°C) so the chicken is perfectly tender.

6 Take the skillet off the heat and just let it rest for a minute. This is the secret—it lets the sauce really cling to the chicken. Then, just ladle it all onto your serving platter.

7 Finish it off by sprinkling those sliced scallions over the top for a fresh pop of color. Serve it immediately with some steamed rice, noodles, or maybe some crusty bread if you're feeling indulgent.

Nutrition per serving

350 kcal	28 g	22 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- Searing first is key for a deep, rich flavor.
- The resting period helps the sauce thicken and coat the meat perfectly.
- Adjust the bourbon amount if you prefer a more subtle flavor.