

Maple Roasted Chicken  
By Millie Peartree  
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Yield: 4 to 6 Servings  
Time: 45 minutes, plus brining

## INGREDIENTS

FOR THE CHICKEN THIGHS:

8 bone-in, skin-on chicken thighs (about 3 pounds)  
¼ cup pure maple syrup  
2 tablespoons apple cider vinegar  
1 teaspoon garlic powder  
1 teaspoon onion powder  
1 teaspoon smoked paprika  
2 tablespoons plus 1 teaspoon kosher salt (such as Diamond Crystal)  
2 tablespoons olive oil  
½ teaspoon ground black pepper

## PREPARATION

1. Using paper towels, pat the chicken dry and trim off any excess fat. Place in a large resealable plastic bag or medium bowl with a lid.
2. In a medium bowl, stir together the maple syrup, apple cider vinegar, garlic powder, onion powder, smoked paprika and 2 tablespoons salt. Pour into the bag with the chicken, seal and refrigerate overnight or for at least 1 hour.
3. Heat oven to 400 degrees. Pull the brined chicken out of the fridge, drain off the brine and pat the chicken dry. On a rimmed sheet pan, rub the chicken with the olive oil, 1 teaspoon salt and the pepper.
4. Set it skin side up and roast for 25 to 35 minutes, or until the juices run clear when pierced and the internal temperature reaches 165 degrees.
5. As the chicken roasts, make the glaze: Add the maple syrup, cinnamon, salt, fennel, paprika and ½ cup water to a small saucepan. Bring to a simmer over medium heat and cook for 10 to 15 minutes, or until the mixture has reduced and thickened enough to coat the back of a wooden spoon.
6. Brush the cooked thighs with the glaze and set under the broiler for 30 seconds to 1 minute, keeping an eye on the glaze as it is quick to burn. Serve hot.