

<b>Caramel Chicken</b>		
Original recipe converted using a conversion factor of 1.		
<b>Original Quantity</b>	<b>Converted Quantity</b>	<b>Ingredient</b>
2 Tablespoons	2 tablespoons	unsalted butter
1/2 Cup	1/2 cup	dark brown sugar
1/4 Cup	1/4 cup	fresh garlic, minced
1/4 Cup	1/4 cup	peeled ginger, minced
1/3 Cup	1/4 cup + 1 tablespoon + 3/4 teaspoon + 5 drops	rice vinegar
1/4 Cup	1/4 cup	fish sauce
1/4 Cup	1/4 cup	low-sodium soy sauce
8 Each	8 each	skin-on, bone-in chicken thighs
1 Tablespoon	1 tablespoon	salt
1/2 Tablespoon	1-1/2 teaspoons	pepper
3/4 Tablespoon	2-1/4 teaspoons	granulated garlic (dry)
3/4 Tablespoon	2-1/4 teaspoons	granulated onion (dry)
1 Tablespoon	1 tablespoon	vegetable oil
<b>Instructions</b>		
<p>Preheat the oven to 400 degrees F.</p> <p>Melt the butter in a small saucepan over medium-high heat. Add the brown sugar and cook, stirring constantly, until it begins to melt, 2 to 3 minutes. Add the garlic and ginger and cook, continuing to stir, for another 1 to 2 minutes. Stir in the vinegar, fish sauce and soy sauce. Bring to a low simmer and let cook for about 5 minutes. Remove from the heat.</p> <p>Use a paper towel to thoroughly pat dry the chicken. Sprinkle both sides with seasoning mixture.</p> <p>Heat a large ovenproof skillet over high heat until very hot. Add the vegetable oil. Place the chicken in the skillet skin-side down and let brown without moving it for about 4 minutes. Remove the chicken to a plate and lower heat to medium-high. Add the caramel mixture and use a wooden spoon to scrape up any browned bits. Return the chicken to the skillet skin-side up. Transfer the skillet to the oven and bake, basting the chicken with the sauce midway through cooking, until cooked through (165 internal temperature), about 25 minutes. Serve over white or brown rice with sauce and broccoli.</p>		