



Grand marnier glazed chicken w/with fall hash

Recipe by: Chef David Rose

Grand marnier glaze:

Ingredients:

- 1 cup cup grand marnier 1 teaspoon cinnamon
- 1 cup orange juice
- 1/2 cup honey

Recipe:

- 1.) Add grand marnier to pan, on high heat. Flambé grand marnier and reduce to 1/3 volume, about 2 to 3 mins
- 2.) Add orange juice & cinnamon, and whisk. Reduce to 1/2 volume on medium heat about 4 to 6 mins.
- 3.) Add honey, return to a high heat, bring to a boil and whisk again. Allow to simmer for 2 mins.
- 4.) Remove glaze from heat, and reserve.

Fall Hash

Ingredients:

- 1/2 lb Brussels Sprouts stemmed, and quartered (about 5 to 7 Brussels sprouts) 2 cups chopped kale
- 1 medium sized sweet potato (about 1/2 lb) large diced about 1/2" cubes
- 5 strips cooked bacon diced
- 3 garlic cloves minced
- 1 medium yellow onion diced
- 2 1/2 oz olive oil
- 1/2 teaspoon crushed red pepper

Pinch Kosher salt
Pinch Black pepper

Recipe:

- 1.) preheat oven to 400
- 2.) in a large mixing bowl mix all hash ingredients together, adding salt, Black pepper, and crushed red pepper last. Mix together until well incorporated.
- 3.) Pour all hash ingredients onto a sheet pan and spread out into a thin layer.
- 4.) Put in oven and roast vegetables until caramelized, and bacon is cooked. About 18 mins to 22 mins. Stir vegetables around on sheet pan about 10 mins in to cooking time, to ensure even browning on vegetables.
- 5.) Remove from oven; season to taste with S&P.

Chicken thighs

Ingredients:

- 2 teaspoon kosher salt
- 1 teaspoon black pepper
- 1 teaspoon paprika
- 1 teaspoon garlic powder
- 4 chicken thighs (trim excess skin) 2 oz canola oil

Recipe:

- 1.) Combine dry ingredients in small bowl, stir together until well incorporated.
- 2.) Season chicken thighs on both sides with seasonings.
- 3.) Put cast iron pan on oven, over medium high heat. Place chicken thighs skin side down. Sear until chicken skin is browned and slightly crisped, about 2 to 4 mins.
- 4.) Flip chicken skin side up, and place cast iron pan in 400 degree preheated oven. 5.) After 8 mins generously brush grand marnier glaze on chicken thighs and return to oven for an additional 5 mins
- 6.) After 5 mins, check temperature with thermometer. Chicken should be at minimum of 165 degrees to be done. If not 165 degrees, return to oven.
- 7.) When chicken reaches 165 degrees brush glaze one more time on chicken thighs and return to oven for 1 min.
- 7.) Remove from oven, and serve with fall hash.