

Drunken Chicken in Beer and Mustard Sauce

2 tablespoons deli/brown mustard or Dijon mustard

2 tablespoons brown sugar

1 teaspoon onion powder

Salt to sprinkle

Pepper to sprinkle

1 cup beer, approximately (I used 3/4 of a small bottle of beer
335 ml or about 11 ounces)

6-7 skin-on bone-in chicken thighs, cleaned

Directions:

Preheat the oven to 375F/190 C.

Take a deep pan to hold the chicken and the sauce and take the mustard and the brown sugar and rub it in to the top of the chicken. Sprinkle the salt, pepper and onion powder over that coating and rub in, slathering all over the tops of the chicken. Carefully pour the beer around the edges of the chicken *not on top of the coating* -do not cover the chicken with the beer- you want the coating to remain on top, it should come up about half of the way on the chicken. Bake the chicken uncovered for about one hour and twenty minutes or till tops are golden brown and chicken is fully cooked and tender.