

## SPICY PLUM CHICKEN THIGHS

8 chicken thighs, skin on, bone in  
GOOD EATS Asian Plum Sauce  
Salt and freshly ground pepper

Preheat grill. Season chicken with salt and pepper to taste. Grill, on 1 side for 5 minutes, or until golden brown. Turn the chicken over, brush with the sauce and continue grilling for 3 to 4 minutes, turn over and brush with sauce. Continue grilling and brushing with the sauce until the chicken is cooked through, approximately 12 to 15 minutes.