**Bourbon Chicken**

**Sauce:**

2 garlic cloves, minced

½ tsp. ground ginger

1 ½ tsp. crushed red pepper

2/3 cup brown sugar

¼ cup ketchup

3 Tbsp. apple cider vinegar

1 cup water

1 cup soy sauce

**Ingredients:**

6 chicken leg quarters

2 Tbsp. oil

Salt and pepper to taste

2 scallions sliced on a bias

**INSTRUCTIONS**

**Day 1:**

1. Mise en place all ingredients.
2. Debone the chicken leg quarters and cut the meat into 1” chunks.

**Day 2:**

1. Heat the oil in a large pan over medium high heat.
2. Toss the chicken chunks in a bowl with some salt and pepper.
3. Cook in the hot oil until it browns on all sides.
4. Whisk all sauce ingredients together in a bowl.
5. After the chicken is done cooking, remove it from the pan.
6. Pour the sauce ingredients into the hot pan and cook until it becomes syrupy and delicious.
7. Add the chicken back to the pan and cook in the sauce until it is done.
8. Garnish with sliced scallions