

Andy's Habanero Chicken Thighs



Cook up 8 chicken thighs any way you want.

I prefer an island flavor, but it really does not matter.

Heat up some canola oil and toss a small onion and a few garlic cloves that are minced in. Cook them in a bit and add 1, not 4 habanero's into the mix. Cook for a minute or two and then add pitted, peeled, and coarsely chopped mango and 1 cup of white wine vinegar. Simmer for about 8-10 minutes stirring occasionally. Pull to the side.

Place a generous lather of the mango glaze on top of each chicken thigh and sprinkle some cilantro on top of that.

That's it. Enjoy!