

Caramelized Chpotle Chicken

Servings : 6

Amount	Measure	Ingredient - Preparation Method
1/4	cup	extra virgin olive oil
8	cloves	garlic - thinly sliced
2	medium	onion - chopped
1	cup	ketchup
2	tablespoons	dijon mustard
2	tablespoons	dark brown sugar - packed
1/4	cup	chipotle chile canned in adobo
1	tablespoon	worcestershire sauce
2	tablespoons	cider vinegar
1/2	teaspoon	cinnamon
2	whole	chickens - cut into 8 pieces

Heat oil in a 12 inch heavy skillet over med-high heat until it shimmers. Cook garlic, stirring constantly, until golden, then transfer with a slotted spoon to a plate. Reduce heat to medium and cook onions, stirring occasionally, until golden brown, about 15 minutes.

Add garlic and remaining ingredients, except chicken, to skillet with 1 tspn salt and 1/2 tspn pepper and simmer, stirring occasionally, until sauce is thickened, about 25 minutes.

Preheat oven to 450 with rack in middle.