

Brown Sugar Bourbon Chicken: A Sweet & Savory Dinner with Fried Rice

Brown Sugar Bourbon Chicken Thighs on Chinese Fried Rice



OVEN
400°F

TIME
15-20 min

TEMP
165°F

PRINT
Recipe Card

INGREDIENTS

For the Brown Sugar Bourbon Chicken: 4 bone-in, skin-on chicken thighs
2 tablespoons olive oil
Salt and black pepper
Bourbon Glaze: 1/4 cup bourbon (or substitute apple juice)
3 tablespoons brown sugar
2 tablespoons soy sauce
1 tablespoon honey
1 tablespoon ketchup
1 teaspoon smoked paprika
2 cloves garlic, minced
1 teaspoon grated ginger
1/2 teaspoon chili flakes (optional)
1 tablespoon butter
For the Chinese Fried Rice: 2 cups cooked jasmine rice, day-old preferred
2 large eggs, beaten
1/2 cup diced carrots
1/2 cup peas
3 green onions, chopped
1 tablespoon fresh ginger, minced
3 tablespoons soy sauce
1 tablespoon oyster sauce
1 teaspoon sesame oil
2 tablespoons vegetable oil

Salt and white pepper to taste

For Garnish: Toasted sesame seeds

Sliced green onions

Extra bourbon glaze (optional)

DIRECTIONS

1. Prepare the : Bourbon Glaze: In a small saucepan, combine the bourbon, brown sugar, soy sauce, honey, ketchup, smoked paprika, garlic, ginger, and chili flakes. Bring to a simmer over medium heat and let it cook for 5-7 minutes, until the sauce has thickened slightly. Remove from the heat and stir in the butter until it's fully melted. Set the glaze aside.
2. Bake the : Chicken Thighs: Preheat your oven to 400°F (200°C). Pat the chicken thighs dry with a paper towel and season them generously with salt and pepper. In an oven-safe skillet, heat the olive oil over medium-high heat. Place the chicken thighs skin-side down and sear for 4-5 minutes, until the skin is golden and crispy. Flip the chicken and sear for another 2 minutes.
3. Glaze and : Bake: Brush half of the bourbon glaze over the chicken. Transfer the skillet to the preheated oven and bake for 20-25 minutes, or until the chicken is cooked through and the internal temperature reaches 165°F (74°C). In the last 5 minutes of baking, brush the chicken with more of the glaze. For an extra-crispy, caramelized finish, you can broil the chicken for 1-2 minutes, watching it closely so it doesn't burn.
4. Make the : Chinese Fried Rice: While the chicken is baking, make the fried rice. Heat the vegetable oil in a wok or large pan over high heat. Add the beaten eggs, scramble them quickly, and then remove them from the pan and set them aside.
5. Stir-: Fry the Rice: In the same pan, sauté the diced carrots, peas, garlic, and ginger for 2-3 minutes. Add the day-old cooked rice, breaking up any clumps with

your spatula. Stir-fry for 3-4 minutes to heat the rice through.

6. **Finish the : Fried Rice:** Add the soy sauce, oyster sauce, and sesame oil to the rice. Toss everything together to coat evenly. Stir in the scrambled eggs and chopped green onions. Season with salt and white pepper to taste.
7. **Assemble and : Serve:** To get that classic takeout look, lightly grease a small bowl or round mold. Press the fried rice firmly into the mold, then invert it onto a plate. Place the warm, bourbon-glazed chicken thighs on top of the rice mound. Drizzle with any extra glaze and garnish with toasted sesame seeds and sliced green onions.

SWAPS & NOTES

from the brown sugar and a hint of smoky spice from the paprika and chili flakes.

The bourbon itself cooks down, leaving behind a rich, complex flavor without any of the harsh alcohol taste.

Paired with crispy chicken thighs, which are my favorite cut for their flavor and juiciness, it's a match made in heaven.

And let's not forget the fried rice.

TIPS FOR SUCCESS

Day-Old Rice: This is the most important tip for perfect fried rice.

The dry grains won't clump together or become mushy.

Hot Pan for Rice: Make sure your pan or wok is screaming hot when you make the fried rice.

This gives you that signature stir-fry texture.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/brown-sugar-bourbon-chicken-a-sweet-savory-dinner-with-fried-rice/>