Asian Chicken Thighs

Ingredients:

5 tablespoons cooking oil

1.5 kgs bone-in chicken thighs

1/3 cup of water

¼ cup packed brown sugar

2 tablespoons orange juice

2 tablespoons soy sauce

2 tablespoons ketchup

1 tablespoon white vinegar

4 cloves of garlic

3 tablespoons Chinese 5-spice powder

2 teaspoons corn starch

2 tablespoons cold water

Sliced green onions

Salt

1. In a large pan, heat oil over medium heat. Add the chicken, and cook until golden brown (about 8-10 minutes on each side).

2. In a small bowl, whisk water, brown sugar, orange juice, soy sauce, ketchup, vinegar, minced garlic and five-spice powder. Pour over chicken and bring to a boil.

3. Reduce the heat and simmer uncovered until the chicken is tender, about 30-35 minutes, turning the chicken occasionally.

4. In a small bowl, mix corn starch and cold water until smooth. Stir into the pan and bring to a boil. Cook and stir until the sauce is thickened, about 1 minute.

5. Sprinkle with green onions to garnish, and serve with rice (optional).