



← **Tex-Mex Style Chicken Thighs**

← 6 chicken thighs, bone in, skinless

2 tbsp olive oil

1 tbsp butter

1 onion (peeled & small, diced)

2 tsp garlic, minced

2 tsp smoked chipotle

2 cups beer

2 cups tomato sauce

1 tbsp tomato paste

1 tbsp brown sugar

1/2 cup chili spice

to taste salt & black pepper

← Season chicken with chili spices. In a Yedi Pressure Cooker pot, add oil and brown the chicken in batches. Cook for 3 minutes on each side. Remove to plate. Add butter to pot, onions and garlic. Pour in the beer and let it come to a boil. Add the remaining ingredients, then return the chicken to the pot.

← Lock the lid in place and cook on high pressure for 15 minutes. Quick release the steam. Remove the lid. Allow the chicken to sit so flavors could come together, then season to taste with salt and pepper. Serve over rice.

← Recipe by Chef Barry Sexton

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