

Swap in other herbs if oregano isn't overflowing in your garden—and no need to drag out the mini chopper for this one, just a nice sharp chef's blade will do. A pot of fluffy quinoa or thickly sliced & grilled sweet potatoes make a delicious accompaniment to these savory-sweet chicken thighs.

CHAR-GRILLED ORANGE OREGANO CHICKEN THIGHS

Serves 4

INGREDIENTS

- 1/2 cup packed fresh oregano leaves
- 2 large cloves garlic
- 4 to 6 (about 24 oz.) bone-in chicken thighs
- Coarse salt and freshly ground pepper to taste
- 1/2 cup orange marmalade
- 1 tablespoon white or traditional balsamic vinegar

DIRECTIONS

- Heat the grill until hot. Finely chop the oregano and garlic together until a fine paste, setting 1 tablespoon aside. Season the chicken on the outside and under the skin with salt and pepper, then rub the remaining herb mixture under the skin of the chicken.
- Place the chicken on the grill; cook, turning once, for 10 minutes.
- Meanwhile, mix the marmalade, reserved herb paste, and vinegar until well blended. Brush onto the chicken a few times, turning it once or twice, for 10 to 15 minutes longer or until the chicken is golden brown and charred (the meat should no longer be pink near the bone and juices run clear; 165° F on an instant read thermometer).

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