

“BERNARD’S BERNAISE”

Harissa Glazed Chicken Thighs

Serves 4

1lb Boneless, Skinless chicken thighs

1/4 cup harissa - divided

1/4 cup honey

Cooking spray

Salt and pepper to taste

Pre-heat a grill to medium

In a ziploc bag add thighs and harissa, reserving about 2 tablespoons

Add salt and pepper and marinate for 30 minutes

Coat grill with cooking spray

Cook over medium until internal temperature reaches 165 degrees

Mix honey and remaining harissa

Coat thighs with honey mixture and cook 2 minutes more until well glazed

Serve immediately