4 - 6 chicken thighs (either boneless or with bones)

Spicy Honey Garlic Chicken Chighs

- 1/2 cup soy sauce
- 1/2 cup ketchup
- 1/3 cup honey
- 3 cloves of garlic minced
- 1 teaspoon dried basil
- 1 tablespoon sriracha

Preheat oven to 350 degrees. Whisk last 6 ingredients in a bowl. Lay chicken in a roasting pan and pour liquid mixture over it. Bake for 1 hour, turning the chicken over midway and basting it with sauce. This chicken will smell absolutely divine!

Whoever snuck the "s" in fast food is a clever little bastard!

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