


## Honey-and-Spice-Glazed Chicken


- ¼ cup honey
- 2 garlic cloves, minced
- 2 tbsp fresh lemon juice
- 2 tsp B.R. Cohn Hot & Sweet Mustard
- 1 tsp sweet paprika
- ¼ tsp cayenne pepper
- 4 chicken breast halves on the bone, with skin (10 oz each)
- Salt and freshly ground black pepper

Preheat the oven to 425°. In a small bowl, stir together the honey, garlic, lemon juice, mustard, paprika and cayenne. Put the chicken breasts on a rimmed baking sheet. Using a sharp knife, make 2 deep slashes in each breast. Season the breasts with salt and black pepper, then brush most of the honey glaze all over them. Bake for 15 minutes. Brush the remaining honey glaze over the chicken breasts and bake for about 10 minutes longer, until just cooked through. Remove the chicken breasts from the oven and preheat the broiler. Brush the juices from the baking sheet onto the chicken and broil for about 1 minute, or until the chicken skin is crisp. Serve the glazed chicken right away. Buttered rice and a green salad make a great meal.

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 30 minutes

 Serves 4

 Pairs with B.R. Cohn Sonoma Valley Syrah

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