Curry Chicken Thighs

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Ingredients

6 chicken thighs or more
4 T. butter
1/2 c. honey
1/4 c. mustard
1 tsp salt
1 tsp curry powder

Directions

Melt butter then add the rest of the ingredients except chicken.

Remove skin and excess fat from chicken. Roll chicken in sauce and put in greased baking dish. Pour remaining sauce over chicken.

Bake uncovered @ 375 for an hour. Baste every 15 minutes.