

**NOTE:** Ginger brew, sometimes called ginger beer, has a more pronounced ginger flavor than ginger ale and is available by the bottle in the premium soft drink section of most supermarkets. The label often says it is "Jamaican style."

## Baked Chicken Thighs with Port and Fresh Mushroom Sauce

This is one of our family's favorite recipes as well as one of the most requested recipes on Perdue's website. It is an elegant and easy entertaining dish that's a classic combination of ingredients. **MAKES 4 SERVINGS**

1 package (about 2 pounds) Perdue fresh chicken thighs

8 ounces wide egg noodles

1 cup port wine

One 8-ounce package cleaned and presliced fresh mushrooms

One 14½-ounce can chicken broth

1 to 1½ tablespoons cornstarch

1. Preheat the oven to 350° F.
2. Arrange the chicken thighs, skin side up, in an 8 × 8-inch baking pan. Bake for 30 minutes, or until a meat thermometer inserted in the thickest part of the thigh measures 180° F. About 10 minutes before the thighs are done, prepare the noodles according to the package directions.
3. Meanwhile, simmer the port in a large skillet over medium heat about 5 minutes. Add the mushrooms and simmer, stirring occasionally, 5 minutes more. Stir together 3 tablespoons of the chicken broth and the cornstarch (using the larger amount for a thicker sauce) in a small bowl until the cornstarch is dissolved. Pour the remaining broth into the pan and bring to a simmer. Slowly stir in the cornstarch mixture, bring to a boil, and continue boiling, stirring frequently, until the sauce thickens, about 1 minute. Serve the chicken and sauce over the hot cooked noodles.