

Chicken Thighs with Parmesan and Brown Butter with Sage Sauce

Bake eight chicken thighs for about 30 to 40 minutes at about 400 degrees, or until done to taste. The juices should run clear. Place on a heated platter and top with Parmesan cheese and Brown Butter with Sage Sauce. The hot butter should sizzle up on the cheese and the chicken.. This is one of the most interesting chicken dishes that I have ever found.

Notes: Take the skin off after baking in desired.

Brown Butter with Sage Sauce

1/2 stick (4 tablespoons) unsalted butter

4 fresh sage leaves

salt to taste

Parmesan cheese, freshly grated, over the entree

Melt the butter in a small frying pan. Add the fresh sage leaves and allow the butter to brown. Do not burn! Salt the entree (four servings) and top with the freshly grated cheese. When the butter is lightly browned, pour over the cheese on the entree, giving each serving one sage leaf. The hot butter should have a sort of sizzling effect on the cheese. Serve hot.