**Summer Peach Braised Chicken Thighs with Oyster Mushrooms and Thai Basil**

recipe created by Betty Liu

Contributed by Amy Joyce of Joyberry  Mushroom Farm

very loosely adapted from [saveur](http://www.saveur.com/article/Recipes/Mustard-and-White-Wine-Braised-Chicken%22%20%5Ct%20%22_blank)

**Ingredients:**2 lb bone-in, skin-on chicken thighs
5 scallion onions, chopped roughly
3 cloves garlic, sliced
1 tsp ginger, grated
1 tbsp all purpose flour
2 cups peaches, pitted and sliced
2 cups chicken broth
2 tbsp apple cider vinegar
1 tbsp brown sugar
1/3 cup chopped thai basil
1.5 cup oyster mushrooms (mix of yellow and blue)

**Instructions:**

1| Heat oven to 375F.
2| Season chicken with salt and pepper.
3| Heat up some extra virgin olive oil in a dutch pan. Work in batches and brown chicken on both sides until golden – about 10 minutes. Remove from dutch oven and set aside.
4| Turn heat to low. Pour any remaining fat/residue from pot. Add in scallions, ginger, and garlic and cook, stirring constantly, until golden and fragrant, about 5 minutes. Add and cook mushrooms for 3-4 minutes, until juices are let out.
5| Add in half the peaches, vinegar, and brown sugar and simmer for another couple of minutes. Push everything to the side. Add in flour and stir with seeping juices, cooking, until browned. Slowly add in chicken broth and whisk until incorporated. Season with salt and pepper.
6| Bring to a boil and place chicken in one layer, with skin side up. Boil again and transfer dutch oven to oven. Cover with lid and roast for 45 minutes, until thermometer at thickest part of thigh is 165F.
7| Add rest of peaches to sauce and simmer sauce over medium-high heat, uncovered, until thick and reduced by half (10 minutes).
8| Stir in thai basil and spoon over chicken