Chicken with Figs

8 bone in chicken thighs

1 1/2 teaspoons salt

1/2 teaspoon pepper

1/8 teaspoon cayenne pepper

4 shallots, quartered

3 cloves garlic, sliced thin

3/4 cup chicken broth

1/4 cup white wine

4 sprigs fresh thyme

8 figs, halved

2 Tablespoons butter

1 1/2 Tablespoons balsamic vinegar

1 1/2 teaspoons honey

2 Tablespoons fresh parsley, chopped

Pat chicken dry with paper towels and sprinkle with salt, pepper and cayenne.

Place chicken, skin side down, in a cold skillet. Cook until browned.

Transfer chicken to a platter.  Pour off all but 1 T. fat.  Brown shallots and 1/2 t. salt 5 minutes.

Stir in garlic and cook 1 minute.  Stir in broth, wine and thyme.

Return chicken to skillet, skin side up, and bring to a boil.

Transfer skillet to oven and cook 30-35 minutes at 350.  (or until temperature reaches 185)

Transfer chicken to a platter.

Bring sauce to a boil over high heat.  Cook 5-7 minutes until thickened.

Stir in figs, butter, vinegar and honey.

Discard thyme and serve sauce over chicken.