

## Garlic Butter Thighs



Pat the thighs dry

Sprinkle both sides with Redmond's Real Salt, (or Salt of choice), garlic powder and coarse black pepper. Place garlic cloves all around the thighs.

Bake at 350°-375° for 30 minutes and turn over for another 20-30 minutes until thigh skin is crispy and golden. Take out and add pieces of butter all over to melt.