

CHICKEN WITH PRUNES & APRICOTS

INGREDIENTS

- 1/2 C** Orange juice
- 1 C** Apricots (dried) (prunes) **OR** a combination of any dried fruit
- 12** Garlic (cloves) (minced)
- 1/2 inch** Ginger piece (fresh ginger) (peeled) (finely chopped) (about 1 1/2 T)
- 2 T** Oregano (dried)
- 1 T** Thyme (dried)
- 1/3 C** Red Wine Vinegar
- 3 T** Extra-virgin olive oil
- 1 1/2 t** Lemon juice (fresh lemon)
- 2** Bay leaves
- 4 lbs** 2 Chickens (each cut into 8 pieces)
- 1 1/2 t** Kosher salt (if needed)
- 1/2 t** Black pepper (ground)
- 1/2 C** Sugar (light brown) (packed)
- 1/2 C** White Wine



DIRECTIONS

- 1** In a small bowl, pour orange juice over dried fruit & let soak to plump the fruit (about 10 minutes).
- 2** In a separate small bowl, whisk together garlic, ginger, oregano, thyme, vinegar, olive oil, lemon juice & bay leaves.
- 3** Place chickens in two roasting pans & pour marinade equally over each chicken & massage into chicken.
- 4** Add orange juice and fruit mixture equally to each roasting pan.
- 5** Cover pans & marinate in the refrigerator for 4 hours or overnight.
- 6** Pre-heat oven to 375 F & sprinkle chicken with salt (if needed) & pepper
- 7** Then drizzle equally with brown sugar & white wine.
- 8** Bake until chicken is nicely browned on top & registers 165°F in the thickest part of the thigh, (about 1 hour & 15 minutes).
- 9** Serve with pan juices & dried fruit.

NOTES

- 1** Additions: Baked carrots (orange & yellow), garlic, cumin, cayenne pepper, red onions cooked & cut into wedges to decorate plus parsley
- 2** Tastes best when marinated a minimum of 4 hours & preferably overnight.
- 3** Can be prepared 2 days ahead of time.
Store, covered, in the refrigerator or freeze up to 3 months.
Defrost in the refrigerator.
Re-warm, covered, in a warming drawer or 300F oven