

Good Eats *Recipes*

Apricot & Current Chicken

What You Need:

2 chickens, quartered
1 teaspoon ground ginger
1 1/2 cups GOOD EATS Orange Marmalade
1/3 cup apple juice
1/3 cup orange juice
8 oz. Dried apricots
8 oz. Dried currants
1/4 cup brown sugar

Directions:

Preheat oven to 375. Place the chicken pieces, skin side up, in a shallow roasting pan and season generously with salt, pepper and the ginger. Spread the marmalade over the chicken and pour the apple and orange juices into the pan. Bake 20 minutes. Remove from the oven and add the apricots and currants to the pan, mixing the fruit evenly. Sprinkle the fruit with the brown sugar and return to the oven. Bake, basting the chicken frequently, until the chicken is golden brown and shiny on top, 40-45 minutes. Remove the chicken, apricots and currants to a warmed serving platter. Pour some of the pan juices over the top and pour the remaining juices into a sauceboat. Serve immediately.