



APPLE GLAZED CHICKEN

- 2 Chickens, 3 Pounds Each
- Salt and Pepper To Taste
- 1/2 Teaspoon Ginger
- 1/2 Teaspoon Nutmeg
- 2 Tablespoons Oil
- 1 Onions, Minced
- 1 Cup Apple Juice
- 2 Tablespoons Lemon Juice
- 2 Tablespoons Honey
- 1 Tart Green Apple, Peeled and Minced
- 3 Red Delicious Apples, Cut in Eights

DIRECTIONS

1. Cut chicken into pieces. Season with salt, pepper, ginger and nutmeg.
2. Spread oil in a 13x9 baking dish.
3. Add onion to baking dish.
4. Arrange chicken, skin side up, on top of onions.
5. Combine apple and lemon juice, pour 1/4 of juice over chicken.
6. Bake uncovered in a 375 degree oven for 40 minutes.
7. Add honey to remaining juice. In a saucepan, bring juice mixture to a boil with minced green apple.
8. Arrange cooked chicken pieces on serving platter.
9. Combine pan drippings with cooked sauce, stir to blend.
10. Add red delicious apples to serving platter with chicken.
11. Spoon sauce over chicken and apple slices.