



## BRAISED CHICKEN WITH FRUIT

- 1 Frying Chicken
- Butter
- 1 Cup Orange Juice
- 1/4 Cup Honey
- 2 Tablespoons Lemon Juice
- 1/2 Teaspoon Curry Powder
- 1 Teaspoon Salt
- 1 Jar Whole Preserved Apricots or Plums or Pears

## DIRECTIONS

1. Clean and quarter chicken.
2. Preheat oven to 350 degrees.
3. Heat butter in a heavy skillet.
4. Brown chicken in butter until browned on both sides.
5. Combine orange juice, honey, lemon juice, curry powder and salt.
6. Dip browned chicken in sauce and then arrange in a baking dish.
7. Pour remaining sauce over the top of chicken.
8. Bake uncovered for 20 minutes.
9. Turn chicken over and add preserved fruit over the top.
10. Baste with sauce, return to over and bake 30 minutes.