



FRENCH CHICKEN WITH ORANGE SAUCE

- 3 Chicken Breasts, Split
- 1/2 Teaspoon Salt
- 1 Onion, Sliced
- 1/4 Cup Chopped Bell Pepper
- 1 Cup Sliced Mushrooms

SAUCE

- 1 Cup Orange Juice
- 1/4 Cup Sherry
- 1/2 Cup Water
- 1 Tablespoons Packed Brown Sugar
- 1 Teaspoon Salt
- 1/4 Teaspoon Pepper
- 1 Teaspoon Grated Orange Rind
- 1 Tablespoon Flour
- 2 Teaspoons Parsley
- Paprika
- 1 Orange, Peeled and Sliced

DIRECTIONS

1. Place chicken breasts, skin side up, on a rack in a broiler pan.
2. Broil 2 inches from heat for 10 minutes. Do not turn.
3. Place browned chicken breasts in a shallow baking dish.
4. Sprinkle with salt. Add onion, pepper and mushrooms.
5. Combine juice, sherry, water, brown sugar, 1 teaspoon salt, orange rind, and flour in a small saucepan.
6. Blend well.
7. Cook over medium heat, stirring constantly, until sauce thickens and bubbles.
8. Stir in parsley.
9. Pour over chicken.
10. Bake in a 375 degree oven for 45 minutes.
11. Baste several times.
12. Sprinkle with paprika and garnish with orange slices.