

Chicken with Plum Sauce



PREPARATION TIME
15 minutes



COOKING TIME
35 minutes



PERFECT PARTNER
snow peas



Apple cider vinegar is a suitable and economical substitute for red-wine vinegar. You can also turn it into red-wine vinegar by adding $\frac{1}{2}$ cup leftover red wine to a quart of cider vinegar.

SHOPPING LIST

- mango chutney • plum jelly
- chicken

ON HAND

- brown sugar • ground ginger
- red-wine vinegar

Chicken with Plum Sauce

INGREDIENTS

- 1/2 cup mango chutney
- 1 cup red plum jelly
- 2 teaspoons brown sugar
- 2 teaspoons red-wine vinegar
- 1/2 teaspoon ground ginger
- 3 pounds chicken pieces

SERVES 4

COOK'N
Express

- Save time by combining the sauce ingredients in a blender container and processing until the desired consistency is reached.

Make Ahead

You can prepare the sauce through step 2 up to 24 hours ahead. Refrigerate until ready to use.

VARIATION

You can use 1 1/4 cups plum jam plus 2 extra tablespoons of red-wine vinegar instead of the jelly and chutney.

1 Combine chutney, plum jelly, brown sugar, vinegar and ginger in a small saucepan.



2 Heat sauce mixture until jelly melts, about 2 minutes. Preheat oven to 350°F.

3 Arrange chicken in a large baking dish. Pour plum sauce over chicken.



4 Bake chicken, basting occasionally, until juices run clear when meat is pierced with a knife, about 35 minutes. Serve chicken drizzled with pan juices.