

# Deviled Chicken Breasts



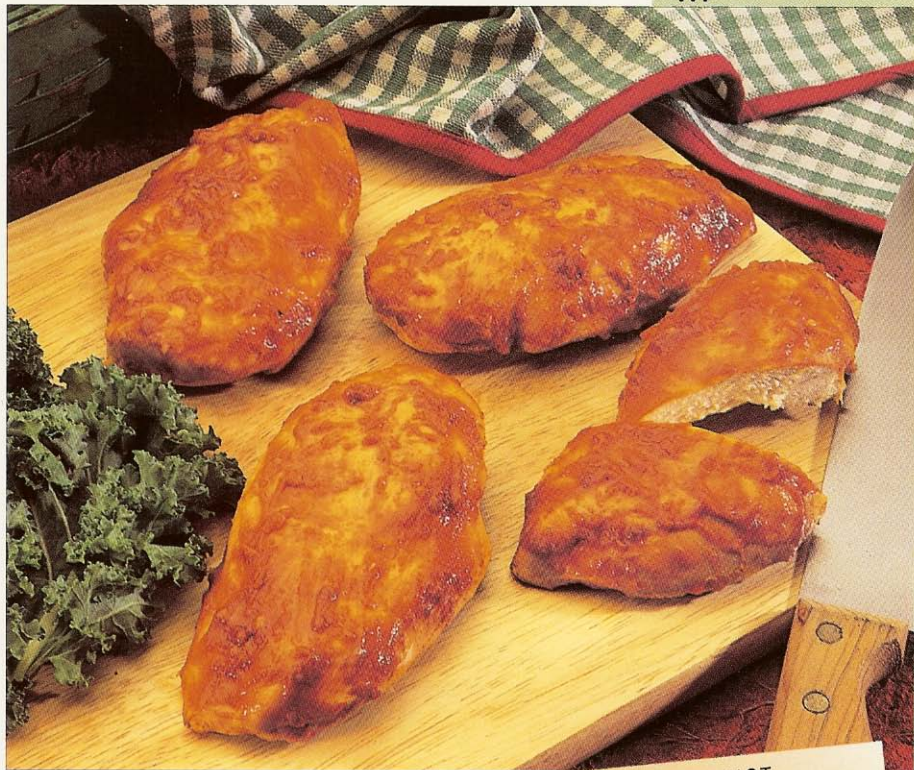
PREPARATION TIME  
5 minutes



COOKING TIME  
45 minutes



PERFECT PARTNER  
tomato salad



Buying extra chicken breasts when they are on sale is a great budget stretcher. Wrap the extra pieces individually in plastic wrap and store them in a resealable plastic bag. Freeze until ready to use.

## SHOPPING LIST

- chili sauce
- chicken
- hot pepper sauce

## ON HAND

- mustard
- butter
- salt
- Worcestershire sauce
- garlic

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## INGREDIENTS

- 3/4 cup chili sauce
- 3 tablespoons prepared mustard
- 2 tablespoons butter or margarine, softened
- 2 tablespoons Worcestershire sauce
- 1/2 teaspoon salt
- 1 teaspoon minced garlic
- 1/4 teaspoon hot pepper sauce
- 4 chicken breasts (6 ounces each)
- 1/2 cup water

SERVES 4

**COOKIN'**  
*Express*

- Making your own chili sauce is a snap—combine 3/4 cup tomato sauce, 2 tablespoons sugar and 1 1/2 tablespoons cider vinegar.

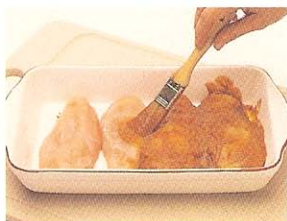
## Make Ahead

You can prepare the mustard mixture in step 1 up to 8 hours ahead. Just place in a bowl, cover and keep at room temperature.

## ♦ VARIATION

*For a milder version, just add a dash of hot pepper sauce without sacrificing flavor.*

- 1** Preheat broiler. Combine chili sauce, mustard and butter in a bowl. Add Worcestershire sauce, salt, garlic and hot pepper sauce; mix well.



- 2** Arrange chicken in a baking pan. Brush chicken on all sides with 1/2 of mustard mixture. Broil chicken, 4 inches from heat, for 3 minutes on each side.

- 3** Set oven to 350°F. Brush chicken with remaining mustard mixture. Pour water over top. Cover pan with foil.



- 4** Bake chicken until cooked through, about 45 minutes. Remove to a serving platter. Drizzle with pan drippings.