

Chicken with Onion, Bacon, Cherries

Yields: 4 Servings

Ingredients:

8 Chicken Thigh & legs

¼ C Dried cherries

2 C Diced onion or pearl onions

½ C Diced bacon

½ C Apple juice

4 Tbs Honey

Salt & pepper to taste

Method:

1. Preheat oven to 400°F.
2. Sauté bacon until crispy and remove from pan, set aside. (do not discard drippings!)
3. Sauté chicken in the left-over drippings from bacon till golden. Remove from pan.
4. Add onions and cherries into left over drippings from bacon, cook 2-3 minutes. Add juice and honey to mixture. Cook for 1-2 minutes, season with salt and pepper
5. Add chicken back into pan. Place pan in oven and roast till chicken juices run clear. Serve with rice or cous cous.