

Kosher Deli Recipes

Chicken with Oranges



Chicken with Oranges is a sweet and tangy dish that fills your home with a wonderful aroma and the promise of a flavorful meal. Serve this easy recipe at Shabbat, Passover or any occasion that calls for something special.

Ingredients:

- 2 roasting chickens, cut-up, bone-in, with skin, fat trimmed
- 2 tsp. salt
- 1 tsp. pepper
- 1 tsp. ground ginger, optional (replace ginger with pinch of cinnamon, if desired)
- 3 tbsp. oil or pareve margarine
- 3 large oranges, peeled, thinly sliced into rounds or sections, it's your choice
- 2 tbsp. brown sugar
- Liquid: approximately $\frac{3}{4}$ - 1 cup of water, broth, wine or orange juice, or a combination,

just enough to surround chicken with about 1/2" of liquid

•Optional: fresh rosemary, tarragon, chives or parsley, to sprinkle over top as garnish

Rub salt, pepper and ginger (if using) all over pieces of chicken.

Heat oil or margarine in large skillet and lightly brown chicken on all sides. Arrange chicken in a large roasting pan, in a single layer, covering this first layer of chicken with orange slices and a tablespoon of brown sugar sprinkled over the top. Continue with a second layer of chicken and repeat process ending with brown sugar. Add liquid as indicated above, just enough to make it about 1/2" deep.

Cover roasting pan and bake at 350 degrees F for 40 minutes; reduce heat to 325 degrees F and bake for an additional hour; baste occasionally.

Garnish chicken with fresh herbs, if desired.