

Bourbon Chicken

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Servings: 4

*1 boneless/ skinless
chicken breast per person
1/4 cup butter, melted
1 can (6 ounce) frozen
orange juice concentrate,
thawed
3 ounces bourbon
1 can (11 ounce) mandarin
oranges, drained
salt
pepper
garlic salt
1/2 cup slivered almonds*

Preheat the oven to 350 degrees.

Arrange the chicken in a shallow baking dish.

In a bowl, combine the butter, orange juice, bourbon and orange slices. Pour over the chicken. Sprinkle lightly with salt, pepper and garlic salt.

Bake for one and one-half hours. Baste three or four times during baking.

Sprinkle with toasted slivered almonds before serving.

Per Serving (excluding unknown items): 355 Calories; 21g Fat (60.4% calories from fat); 5g Protein; 26g Carbohydrate; 2g Dietary Fiber; 31mg Cholesterol; 121mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1 1/2 Fruit; 4 Fat.