
Plum Glazed Chicken

Home Cookin - Junior League of Wichita Falls, TX - 1976

Servings: 6

3 pounds frying chicken parts

salt

1/4 cup vegetable oil

2 tablespoons butter, melted

GLAZE

1 cup plum jam

1 tablespoon ketchup

2 teaspoons grated lime or lemon peel

1 tablespoon lime or lemon juice

2 teaspoons vinegar

1 teaspoon grated or ground ginger

1/8 teaspoon Tabasco sauce

1/4 teaspoon aniseed

1/4 teaspoon dry mustard

1/4 teaspoon ground cinnamon

1/8 teaspoon ground cloves

Make the glaze: Slowly heat the jam in a saucepan until it melts. Add the remaining ingredients. Mix well.

Rinse and dry the chicken. Salt to taste. In a skillet, brown the chicken in oil and butter combined.

Arrange the chicken pieces in a shallow pan. Spoon the plum glaze over the chicken pieces.

Bake at 375 degrees for 45 minutes. Baste with the glaze while baking.

Chicken

Per Serving (excluding unknown items): 251 Calories; 13g Fat (45.0% calories from fat); trace Protein; 36g Carbohydrate; trace Dietary Fiber; 10mg Cholesterol; 69mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 2 1/2 Fat; 2 1/2 Other Carbohydrates.