

# Red Peppered Raspberry Chicken

*Polly Flacco*

*Unitarian Universalist Fellowship of Vero Beach, FL 2000*

## **Servings: 4**

*4 whole broiler chicken legs,  
thighs and drumsticks  
attached*

*1/2 teaspoon salt*

*1/4 teaspoon pepper*

*1/4 cup butter, melted*

*1 cup seedless red  
raspberry jam*

*1/3 cup balsamic vinegar*

*2 tablespoons soy sauce*

*1/2 teaspoon crushed red  
pepper flakes*

*parsley (for garnish)*

Preheat the oven to 375 degrees.

Place the chicken in a large, shallow baking dish. Sprinkle with salt and pepper. Drizzle butter over the chicken.

Bake, basting occasionally, for about 45 minutes or until the chicken is brown.

In a small saucepan, mix together the jam, vinegar, soy sauce and red pepper flakes. Cook, stirring, over medium heat until smooth. Spoon the sauce over the chicken.

Bake, basting, for 5 minutes more or until the chicken is glazed and fork-tender.

Arrange the chicken on a serving platter. Garnish with parsley.

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Per Serving (excluding unknown items): 110 Calories; 12g Fat (90.3% calories from fat); 1g Protein; 2g Carbohydrate; trace Dietary Fiber; 31mg Cholesterol; 898mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 0 Fruit; 2 1/2 Fat.