



Baked Chicken with Peach Whiskey Sauce

Served with broccoli corn gratin

Camine Pappas / June 2017 / Serves 4

Almost any sauce with a little sweet and savory makes a great topping for chicken. Just cover the chicken and pop in the oven for fuss-free food that will impress anyone.

INGREDIENTS

4 chicken leg and wing sections with skin
½ white onion
Your favorite spice blend (I like Trader Joe's 21 spice medley)
1 C favorite sauce. I used a store bought spicy peach whiskey sauce
2 T oil
Salt and pepper

METHOD:

In a large baking dish coat the bottom and sides with a little oil. This helps when you clean off the bits of sugary and often caramelized bits of the sweet sauce. Now lay the 4 chicken pieces together, touching but not too crowded. Rub the rest of the oil all over them and season generously with salt and pepper. Sprinkle with the thinly cut onions. Bake in a 375 degree oven for about 30 minutes or until juices run clear and the chicken is 170 degrees F. Serve with your favorite side dish.



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