

Apricot Oven Fried Chicken

Recipe By Ruchele Honig



Cooking and Prep: 
2.5 h

Serves:  8

Contains:   

Preference: Meat

Difficulty: Easy

Occasion: Shabbat, Tu-Bishvat

Source: Kosher.com

Exclusive

Cuisines: Southern

Easy oven-baked fried chicken with sweet and sour apricot sauce is an ideal weeknight dinner for busy families. Since we have Rosh Chodesh for the fruits as well, this recipe incorporates some of the fruits we eat on Tu-Bishvat.

Ingredients (14)

Chicken

- 1 and 1/2 cups flour
- 1 teaspoon black pepper
- 1 teaspoon salt
- 8 chicken bottoms

Sauce

- 2 tablespoons cornstarch
- 1 cup Heaven and Earth Pomegranate Juice
- 1/2 cup Gefen Sweet and Sour Duck Sauce
- 3 tablespoons Gefen Soy Sauce
- 2 tablespoons Gefen Worcestershire Sauce
- 4 cloves garlic, thinly sliced
- 1/2 teaspoon chili powder
- 1 teaspoon red pepper flakes
- 12-15 dried apricots cut in 4

Sommelier Suggests

- Shiloh Sauvignon Blanc
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Start Cooking

Prepare the Chicken

1. Place flour and spices in a bag and shake chicken until coated. Place flat in an oven proof pan and broil for five minutes, that will give it a crispy "fried" coating
2. Meanwhile prepare the sauce: In a small pot, dilute the cornstarch in the pomegranate juice. Combine with all other sauce ingredients. Bring to a boil and allow to simmer until thickened.
3. Pour over chicken and bake for about two hours on 375 degrees Fahrenheit covered.
4. Garnish with pomegranate seeds.