

# Blood Orange Roast Chicken

Recipe By *Brynie Greisman*



Cooking and Prep:  4 h

Serves:  3

Contains:   

**Preference:** Meat

**Difficulty:** Medium

**Occasion:** Shabbat

**Source:** Family Table by  
Mishpacha Magazine

Not your typical chicken. It's succulent, sweet from the orange juice, and savory from the mustard and herbs, and classy enough to serve at a simchah. Thanks, Rikki M.

## Ingredients (11)

### Chicken

- 3-4 chicken bottoms
- 2 blood oranges, sliced into 1/2-inch thick slices
- 3 tablespoons flour, for gravy

### Marinade

- 3 cloves garlic, crushed or 3 cubes **Gefen Frozen Garlic**
- 1/2 teaspoon **Tuscanini Sea Salt**

- 1 tablespoon smooth + 1 tablespoon **Reine de Dijon Wholegrain Mustard**
  - 3 tablespoons **Gefen Soy Sauce**
  - 1/2 cup freshly squeezed (1-2 oranges) blood orange juice
  - 1 tablespoon **Baron Herzog Chenin Blanc** or other white wine
  - 3 tablespoons olive oil
  - thyme – a few sprigs
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## Start Cooking

### Make the Chicken

1. Place garlic and salt in a small bowl and combine to make a creamy paste. Add remaining marinade ingredients and whisk together.
2. Rinse chicken pieces and pat dry. Marinate them in the orange juice mixture in a large rimmed dish. Cover and refrigerate for at least four hours or overnight. Turn the chicken pieces over after a few hours to ensure that they marinate thoroughly.
3. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius).
4. Place the chicken and sliced oranges in a large, heavy-bottomed pan, making sure the pieces are not overlapping; pour the marinade liquid over top. Cover and bake for one and a half hours. Uncover to roast for an additional half hour. Baste the chicken a couple of times during baking.
5. Transfer the chicken to a serving platter and make the gravy (see below).

#### Note:

Blood oranges are red in color on the inside and sometimes have splotches of red on the outside, too. They're very high in vitamins and antioxidants. They taste like regular oranges, with a deeper, slightly bitterer taste. It's like eating an orange with a kick! Of course, you can sub regular oranges (see photo).

### Make the Gravy

- 1.

Add the flour to 1/2 cup water and stir well. Whisk the flour mixture into the remaining liquid in the pan and bring to a boil. Stir constantly and continue to boil until the desired thickness is achieved. Serve with roasted orange slices and gravy.