

Fruity Sweet and Sour Chicken

Recipe By Chanie Nayman



Cooking and Prep:  1
h 45 m

Serves:  8

No Allergens

Preference: Meat

Difficulty: Easy

Occasion: Passover

Diet: Gluten Free

Source: Family Table by
Mishpacha Magazine

This recipe is fantastic with or without the fruits. We tested it with frozen pomegranate seeds (I found a large bag in Costco). It's a lot easier than seeding pomegranates, let me tell you!

Ingredients (16)

Glaze

- 8 ounces red currant jelly, or [Tuscanini Raspberry Jam Preserves](#) or other raspberry jelly
- 3–4 cloves garlic, crushed or 3-4 cubes [Gefen Frozen Garlic](#)
- 1/4 cup light brown sugar
- 2 tablespoons [Kedem White Wine Vinegar](#)
- 1 tablespoon red hot sauce

Chicken

- 1 large onion, sliced in rings
 - 8 chicken thighs, or the equivalent in drumsticks
 - garlic powder, to taste
 - salt, to taste
 - black pepper, to taste
 - paprika, to taste
 - 1/2 cup **Baron Herzog Chenin Blanc** or other semisweet white wine
 - 1/2 cup apple juice, or 1 cup Moscato d'Asti wine
 - 1/2 cup pomegranate seeds
 - 1 cup fresh or frozen cranberries
 - 1/2 cup red seedless grapes
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Start Cooking

Prepare Chicken

1. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius).
2. Arrange onion slices on the bottom of a 9x13-inch baking pan.
3. Lay chicken pieces on top and season lightly with garlic powder, salt, pepper, and paprika.
4. Pour wine and apple juice over chicken.
5. Cover with foil. Bake for 45 minutes.
6. Combine glaze ingredients in a small bowl and divide evenly over chicken pieces.
7. Spread cranberries, grapes, and pomegranate seeds around the chicken as well.
8. Bake an additional 45 minutes, uncovered.

Credits

Photography: Daniel Lailah Styling: Amit Farber