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Spicy Cherry Chicken Recipe

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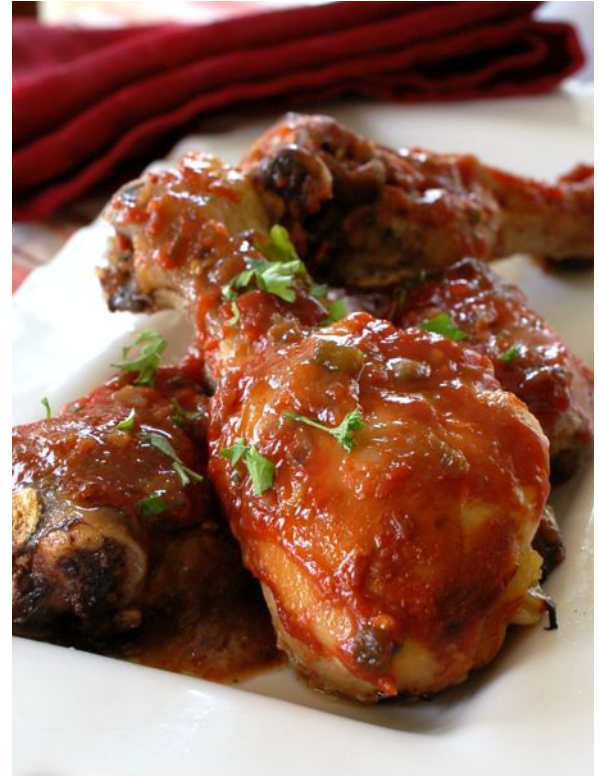
## SPICY CHERRY CHICKEN RECIPE

### Ingredients

- 1 package chicken legs or chicken breasts
- 1 Tablespoon Cherchies® Garlic Seasoning Blend
- 1 teaspoon pepper
- 1/2 cup Cherchies® Cherry Hot Pepper Jam (could also substitute Cherchies® Strawberry Hot Pepper Jam, or Cherchies® Cranberry Hot Pepper Jam)
- 1/2 cup ketchup
- 1 teaspoon (tsp) liquid smoke
- 1 Tablespoon (Tbsp) olive oil

### Preparation

1. Preheat oven to 350 degrees. In a small bowl, mix together the Cherry Hot Pepper Jam, ketchup, and the liquid smoke. Place chicken on a baking sheet and drizzle the chicken with olive oil. Sprinkle the chicken with Garlic Seasoning and pepper. Brush half of the ketchup mixture over the chicken, reserving the other half for later in the baking process.
2. Bake chicken for 15 minutes. Remove chicken briefly from the oven and brush on the remaining sauce and finish cooking for another 15 minutes or until thermometer reads 165 degrees. Once chicken is removed from oven, allow it to sit for 10 minutes.
3. Serve the Spicy Cherry Chicken with our Herbed Mashed Potatoes and Strawberry Spinach Salad for a complete meal. Enjoy!



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