

Chicken w/Apricot Rosemary Glaze

Makes 6 Servings

Preparation: 20 minutes

Recipe: by Greg Strahm, The Silver Chef

This simple recipe is easily put together. I make a double batch of the glaze and keep it in the refrigerator so all I have to do is brush and bake chicken. This makes a great dish for a buffet served with either couscous or a rice pilaf. I have also substituted the apricot preserves with cherry preserves, and the Rosemary with fresh sage instead rosemary and used it to glaze a pork loin or boneless chops. The glaze also works nicely with salmon filets.



6 (6-ounce) boneless, skinless chicken breasts
1 cup apricot preserves
1/2 cup mango chutney
1/2 cup peach nectar
2 tablespoons dijon mustard

3 tablespoons white wine vinegar
8 cloves garlic, minced
1/3 cup fresh rosemary, finely chopped
1 cup chicken stock

- 1) In a medium sauce pan over low heat stir preserves, nectar, mustard, vinegar, garlic and rosemary until preserves melt.
- 2) Place 1/2 cup glaze in bowl and set aside.
- 3) Place chicken breasts in a baking pan. Season with salt and pepper.
- 4) Brush chicken with glaze and bake in a preheated 350°F oven until internal temperature reaches 145°F brushing several times during baking.
- 5) Increase oven temperature to 450°F and continue to bake until roast until nicely browned and internal temperature and reaches 155°F. Transfer chicken to platter and cover with foil. Internal temp will continue to rise to 160-165°F
- 6) Scrape pan juices and any browned bits from baking sheets into small saucepan.
- 7) Add enough broth to pan juices to equal 2 cups.
- 8) Bring sauce to simmer over medium high heat, whisking in enough of the reserved glaze to flavor and thicken sauce.
- 9) Serve over a bed of couscous with sauce.

NOTE: If using pork loin internal temp should be between 145-150°F.