

Cherries-n-Chicken

Serves 6

- 6 boneless chicken breast halves
- 6 tbsp butter, melted
- Flour for dredging
- 1 can Bing cherries, 16 oz.
- 1 onion, sliced thin
- 1 bottle chile sauce, 12 oz.
- 1/2 cup brown sugar
- 1 tbsp Worcestershire sauce
- 1/2 cup sherry

Preheat oven to 400 degrees Wash chicken pieces, pat dry. Dip chicken in butter, then flour. Bake 20 minutes in a 9" x 13" dish. Meanwhile, simmer the juice from the cherries with the onion, chile sauce, brown sugar, and Worcestershire. Reduce oven to 250 degrees. Pour sauce over browned chicken and bake 45 minutes more. Spoon cherries and sherry over chicken. Return to oven for 15 minutes. Serve over white rice.

Accompany with Cooper-Garrod Cabernet Franc

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