

Holiday Chicken

- 2 3-pound chickens, each cut into 8 pieces, fat trimmed
- salt and pepper to taste
- 2 T mixed dried basil and oregano or Italian seasoning
- 2 to 3 T minced garlic
- 3/4 c chopped dried apricots
- 1/2 c coarsely chopped sun-dried tomatoes (dry-packed recommended, but I used the ones in oil)
- 1/4 c balsamic vinegar
- 1/4 c honey
- 2 T olive oil
- 1/2 c white wine
- 2 bay leaves

Garnish

- chopped parsley

Grease a large roasting pan or line it with parchment paper. Place chicken in roasting pan and season on both sides with salt, pepper, herbs and garlic. Add apricots and sun-dried tomatoes.

In a small bowl, combine the vinegar, honey and olive oil and drizzle over chicken, coating completely. Pour wine around chicken and add bay leaves. Cover pan and refrigerate for several hours — up to two days, turning once to marinate evenly. (I marinated the chicken for 2 days.)

Preheat oven to 350F.

Uncover chicken and let stand at room temperature for 30 minutes, then cook for 90 minutes, basting often. When ready, chicken skin will be golden and juices will run clear when pierced with a fork.

Transfer chicken to a platter, then drizzle some pan juices over chicken and garnish with parsley. Pour remaining pan juices in a gravy bowl, skim off the fat and serve on the side. Serves 8.

Jittery Cook

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