



TAIT FARM FOODS

SHERRY PLUM CHICKEN

6 skinless chicken thighs
1/3 C. sherry
1 large sweet onion, sliced
2/3 C. Tait Farm Foods Asian Plum Sauce
flour for dredging chicken
12 pitted prunes or 6 fresh plums, halved
3 Tbs. oil (or 1 ½ Tbs. oil & 1 ½ Tbs. butter)

- ~ Preheat oven to 350 degrees.
- ~ Heat the oil over medium heat. Dredge the chicken pieces in the flour and lightly brown in the oil. Remove chicken and place in a casserole.
- ~ Add the sliced onion to the skillet and sauté until they start to caramelize. Add the sherry to the onions and stir to de-glaze the pan.
- ~ Pour the sherry/onion mixture over the chicken pieces. Arrange the prunes/plums around the chicken. Pour the Asian Plum sauce evenly over the chicken.
- ~ Cover the casserole and bake for 1 hour and 15 minutes or until the chicken is very tender. Serve with buttered noodles or rice. Serves 2.

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