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▶▶ June 2015 ◀◀

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Orange Chicken

- 1 Tbsp vegetable oil
- 3 Bone-in whole chicken breasts (10 to 12 oz. each), split in half, skin removed
- 1/2 Cup orange juice
- 1/2 Cup dry white wine
- 1 Tsp sugar
- 1/4 Tsp salt
- 1/4 Tsp dried marjoram leaves
- 1/8 Tsp white pepper
- 1 Tsp cornstarch mixed with 1 tablespoon water
- 1/2 Cup halved seedless green grapes
- 1/2 Cup halved seedless red grapes
- 1 Tsp grated orange peel

- 1) Place oil in 12-inch nonstick skillet.
- 2) Heat over medium-high heat.
- 3) Add chicken. Cook for 4 to 6 minutes, or just until browned on both sides.
- 4) Drain excess oil from skillet.
- 5) Add juice, wine, sugar, salt, marjoram and pepper to skillet. Cover.
- 6) Reduce heat to low.
- 7) Let simmer for 12 to 15 minutes, or until meat near bone is no longer pink and juices run clear.
- 8) Remove chicken from skillet and place on serving platter.
- 9) Cover to keep warm. Set aside.
- 10) Using whisk, stir cornstarch mixture into skillet.
- 11) Add grapes and peel.
- 12) Cook for 1 1/2 to 2 1/2 minutes, or until sauce is thickened and translucent, stirring constantly.
- 13) Spoon over chicken.

Makes 6 servings