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WICKER’S APPLE CHUTNEY CHICKEN

2/3 cup Wicker’s Original Marinade & Baste

¼ cup brown sugar

¼ cup chopped golden raisins

2 tablespoons chopped onion

2 yellow Delicious apples, peeled & chopped

In a medium saucepan bring baste to a boil, add sugar and stir until dissolved.

Lower heat and add remaining ingredients. Simmer 20 to 30 minutes until mixture is thick.

Prepare chicken:

Two 2 ½ pound broiler chickens

1 cup Wicker’s Original Marinade & Baste

Quarter chickens, break at joints and place skin side down on broiler pan. Broil chickens

6 inchesfrom the heat for 20 minutes, basting often with the sauce. Turn chicken and broil

20 minutes more, basting with sauce. Spread chutney on chicken and broil 5 minutes more.

Serve hot. Makes 8 servings.