



Apricot glazed chicken

Servings: 6

Prep Time: 20min

Cook Time: 1hr20min

Ingredients

- 2,25 kg chicken
- 15 whole fresh apricots (if not available, substitute dried apricots)
- 30 ml oil
- 5ml soya sauce
- Salt and pepper
- Liquifruit apricot juice
- Full cream Sherry

Stuffing:

- 300ml cooked rice
- 75g bacon, fried and crumbled
- 40ml parsley, chopped
- 1 egg
- Salt and pepper
- 50 ml chopped walnuts

Directions

1. Debone the chicken
2. Combine ingredients for stuffing
3. Stuff the chicken and Stitch up the opening
4. Puree apricots (if using dried apricots, they should first be soaked in cold water until quite soft) add oil, soya sauce, apricot juice, and full cream Sherry set aside
5. Place the chicken in a roasting tin and season with salt and pepper
6. Roast for 60 minutes at 160 degrees to 180 degrees Celsius, basting regularly with the apricot mixture
7. Cover the dish and bake for a further 15 minutes
8. To make the apricot glaze, thicken remaining pan juices with Liquifruit apricot juice, sherry and corn flour, if necessary
9. Glaze the chicken before serving