

Maple Moon Family Sugary Baked Chicken with Rosemary and Fruit Jam

Ingredients

1-1/2 k. of chicken thighs and legs
juice of 2 lemons
1 tsp. of lemon zest
1 to 2 tsps. of salt
freshly ground black pepper, to taste
1/4 c. of **Maple Moon black raspberry fruit jam** (at room temperature)
about 12 sprigs of fresh rosemary (you may also use tarragon)

Instructions

Preheat the oven to 350F.

The only real effort here is in browning and searing the chicken before baking. You have to, really, because unless the chicken is browned and seared, scum will form during the first few minutes inside the oven and all of it will go into the sauce. After that, you just pop it in the oven. No stirring, no watching, no mess.

In a non-stick frying pan, brown the chicken thighs and legs — in batches, if necessary. With a non-stick pan, there's no need to add oil because the fat in the chicken skins will melt and provide all the oil you need. You're not cooking the chicken all the way at this point — just searing them. As each batch of chicken browns, transfer to a baking dish (which should be large enough to hold all the chicken pieces in a single layer).

Scatter the rosemary over the browned chicken thighs and legs.

In a bowl, mix together the lemon juice, fruit jam, salt, pepper and zest. Pour over the chicken and rosemary.

Take a piece of foil, poke in several places to create stem vents. Cover the baking dish with the foil.

Bake the chicken at 350F for 40 minutes. Peel off the foil, turn up the heat to 425F and bake for another 10 minutes.

Allow the chicken to rest for about 10 minutes (just long enough for you to set the table). Serve with fried rice with rosemary and toasted garlic or bread.

Cooking time (duration): 1 hour

Number of servings (yield): 4 to 6