



RECIPE NAME: Honey Orange Glazed Chicken

FROM THE KITCHEN OF: Mike Brown '72

INGREDIENTS:

- 1 cup Orange juice
- 1/2 cup cider vinegar
- 1/2 cup packed Brown sugar
- 1/4 cup honey
- 2 tbsp chili powder
- 1 tbsp ground coriander
- 1 tbsp ground cumin
- 1 tbsp olive oil
- 2 pounds chicken

INSTRUCTIONS:

In a small saucepan, combine orange juice, cider vinegar, Brown sugar, honey, chili powder, coriander and cumin. Bring to a boil, reduce heat and simmer for 35 - 45 minutes until sauce has reduced to 1 cup

In a medium saucepan add Olive oil and heat to medium high. Salt and pepper chicken taste. Cook until chicken cooked through, top with glaze.

