

Foster's Body & Paint

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Saucy Orange-Barbequed Chicken

Ingredients:

- 1 Tblspn vegetable oil
- 2 packages bone-in chicken thighs, skin removed

Sauce

- 3/4 cup chili sauce
- 1/3 cup orange marmalade
- 1 Tblspn packed brown sugar
- 1 Tblspn Dijon mustard
- 1 Tblspn red wine vinegar
- 1 tsp Worcestershire sauce

Preparations:

- 1.) Spray 4-quart slow cooker with cooking spray. In 12-inch nonstick skillet, heat oil over medium-high heat. Cook chicken in oil 8 to 10 minutes, turning occasionally, until brown on both sides. (Cook a few pieces at a time if all don't fit in skillet).
- 2.) Place chicken in slow cooker. Cover; cook on low heat setting 6 to 7 hours or until chicken is tender. About 30 minutes before servings, in 1-quart saucepan, heat sauce ingredients over medium heat 10 to 15 minutes, stirring occasionally, until thickened.
- 3.) Drain excess liquid from slow cooker. Pour sauce over chicken; cook 10 to 15 minutes longer.



Makes 4 servings

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