



Recipes

Mrs Bridges Dundee Marmalade Chicken



Serves 4

Ingredients

- 1/4 cup Mrs Bridges Dundee marmalade
- 1/4 cup fresh lemon juice
- 1/4 cup dry white wine
- 2 tablespoons low-sodium soy sauce
- 1 teaspoon dried thyme, crumbled
- 12 chicken pieces (legs and thighs)

Preparation

Combine first 5 ingredients in large bowl. Add chicken to bowl with marinade; toss to coat. Cover and refrigerate 4 hours or overnight, stirring occasionally.

Preheat oven to 350°F (180 C). Place wire rack atop of a baking sheet in a roasting pan. Remove chicken from marinade, reserving marinade. Place chicken skin side up on rack. Bake chicken 20 minutes. Meanwhile, boil marinade in heavybased small saucepan to reduced to glaze, about 10 minutes.

Turn chicken and bake 15 minutes longer. Finally turn chicken skin side up and brush chicken with glaze. Bake chicken until glaze is just set and chicken is cooked through, approximately 5 minutes. Serve.

*"Laughter is
brightest where
food is best"*



*"in the kitchen there
is always something
new to learn,
taste and discover"*

