

Spicy Cherry Glazed Chicken *(from the National Honey Board)*

Ingredients:

- 1 Tablespoon - vegetable oil
- 6 - skinless chicken thighs
- 3/4 cup - frozen apple cherry juice concentrate
- 1/4 cup - honey
- 1 teaspoon - salt
- 1/2 teaspoon - ground cinnamon
- 1/2 teaspoon - crushed red pepper flakes
- 1/4 teaspoon - ground allspice
- 1/2 cup - dried cherries
- 1/2 cup - water
- 2 teaspoons - cornstarch

Directions:

Place oil in bottom of 13 x 9-inch baking pan; spread to coat bottom. Arrange chicken thighs in pan; set aside.

In small saucepan, combine apple cherry juice concentrate, honey, salt, cinnamon, crushed red pepper and allspice; mix well. Bring just to a boil over medium-high heat.

Remove 1/2 cup sauce from pan; set aside.

Pour remaining sauce evenly over chicken in baking pan. Bake at 350°F for 40 to 50 minutes, or until chicken is cooked through, turning once.

Remove chicken to serving dish; keep warm.

Pour pan drippings into reserved sauce; stir in dried cherries, water and cornstarch. Bring to a boil over medium-high heat; cook 1 to 2 minutes, or until sauce is thickened, stirring frequently.

To serve, pour sauce evenly over chicken.

<http://www.honey.com/recipes/detail/13/spicy-cherry-glazed-chicken>