

ROAST CHICKEN WITH CITRUS PORT GLAZE

4 chicken thighs (with skin and bone)
4 pats of butter
1 t dijon mustard
1 t soy sauce
1 T port Wine
½ c **Emily G's Peach Marmalade**
salt & pepper to taste



EMILY G'S™
JAM OF LOVE

Preheat oven to 300°. Rinse chicken and pat dry. Place in roasting pan; rub a pat of butter on each chicken piece, add salt & pepper to taste. Bake at 300 for 1 ½ hours; turn up to 350 and continue baking for 20-30 minutes until tender and skin is crisp. While chicken is baking, add remaining four ingredients to a small sauce pan and bring to boil. Reduce heat and simmer for 8-10 minutes, stirring occasionally. Remove chicken from oven and glaze generously with sauce. Extra sauce can be served.

