

## ROAST CHICKEN WITH SPICY 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 Datil Peach Marmalade**  
salt & pepper to taste

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.



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JAM OF LOVE

