

# Julia's Cookbook

## FALL HARVEST CHICKEN

8-10 pieces of chicken – legs, thighs, breasts & wings – or I like all thighs  
1-2 teaspoons salt  
Fresh black pepper  
4-6 large cloves of garlic, minced  
2 tablespoons fresh chopped sage  
1 teaspoon fresh thyme  
1/3 cup olive oil  
2 cups sliced dried apricots  
1/3 cup capers with juice  
2 Bay Leaves  
1/3 cup brown sugar  
1/2 -1 cup white wine  
1/2 cup chicken stock (OPTIONAL)

I love this dish!! ;)

Season the chicken with salt and pepper and combine it with the garlic, sage, thyme, olive oil, apricots, capers and bay leaves. Mix well and let marinate for a while. Maybe do this in the am. Or at least an hour or so.

Preheat oven to 350°. Arrange chicken with marinade in baking dishes and in one layer. Make sure apricots are under the chicken or they will burn. Add wine and chicken broth and sprinkle each piece with brown sugar. You can use both broth and wine or just one or the other. Just make sure there is about an inch of liquid on bottom.

Bake chicken for 40-50 minutes to reach an internal temperature of 165° minimum. No pink juices, you want the juice to be clear yellow. Serve with the delicious juices.

Great served with creamy polenta, risotto, mashed potatoes etc...

Serves 5