

Spicy honey orange chicken

4-6 servings

3 oranges	1 onion diced
1 cup honey	1 jalapeño cut in half
¼ cup chopped garlic	1 chicken whole (2 ½-3 pound)
Salt	

In bowl, combine 1 diced orange, diced onions, ½ of jalapeno, half cup of honey, mix well. Stuff mixture into chicken and place in roasting pan.

In separate bowl mix together the juice of remaining two oranges, half jalapeno, garlic and remaining honey. Pour over chicken in roasting pan.

Place in 375 oven. Cook for 1 hour or until chicken reaches 165 degrees. Baste chicken with juice from pan after ½ hour.

Remove from oven, baste with juice from pan every 5 minutes for 20 minutes

Add salt if needed after cutting

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