



Maple Leather Company & GreatBags® presents...

Selections from our “Mucho Easy” Recipe Collection

### *Susie Levin's Apricot Chicken*

After the American Craft Council Show in San Francisco this month we took some time out to shop for leather and to visit friends and family. Our friend Susie fixed this easy and tasty chicken dish for us which we are looking forward to making for the upcoming Jewish holidays and on chilly winter evenings-we hope you will like it, too.

#### Ingredients:

1/3 cup red wine vinegar

1/3 cup olive oil

1/2 cup apricot jam

1/3 cup capers, plus a little juice

1/2 cup Spanish olives, drained and sliced

1/4 cup brown sugar

1/2 cup white wine

5 cloves of garlic, minced

2 Tablespoons additional olive oil

4 large chicken boneless and skinless breasts or equivalent

1/3 - 1/2 cup chopped apricots

Salt and pepper to taste

#### Preparation:

In a large bowl, combine all ingredients except the chicken and 2 Tbl. of oil. Stir until sugar is dissolved and jam is mixed well. Set aside.

Heat oven to 350 degrees.

Brown chicken in oil in large frying pan. Arrange chicken in single layer in baking dish and pour mixture over. Bake for 30 min or until done.

Serves 4. This recipe is easy to double to serve a crowd.

For more “Mucho Easy” recipes, visit [www.mapleleather.com/recipes](http://www.mapleleather.com/recipes)