



## Apple Glazed Chicken

The picture of this dish doesn't do it justice! The apple butter and the wine give the chicken a lastingly sweet taste -- a great way to start the New Year. This apple butter chicken recipe takes almost no time to prepare. It tastes best when it is freshly made. Because you are using chicken thighs, this dish will retain its moist texture even when it is reheated. For even results, divide this recipe between 2 skilletts rather than reusing a single pan. When I tested this recipe out on my husband and some friends, there wasn't a morsel left!

### Ingredients:

- 2.5 lbs boneless chicken thighs
- salt and pepper
- 6 Tbsp olive oil
- 2 large onions, finely chopped
- 1 c white wine (I used white Riesling, but you could certainly substitute a drier white wine)
- 1 c apple butter (you can usually find this item in your local supermarket in the peanut butter/jelly aisle)

### Directions:

1. Season the chicken thighs with the salt and pepper
2. Heat olive oil over a medium flame. Add the chicken pieces until they are lightly browned -- about 5 minutes on each side.
3. Remove the chicken from the pan and add the chopped onion. Sauté the onion for 3 minutes, stirring constantly until it is golden brown.
4. Add the white wine and raise the flame to high until the wine and chicken renderings are boiling. Stir this mixture constantly for another 3 minutes until the wine is reduced by half. (Use a wooden spoon and scrape the brown bits from the bottom of the pan.)
5. Remove the onion-wine mixture from heat and stir in the apple-butter.
6. Spoon this sauce over the chicken pieces and serve.

**Serves 8.**