

Tim Farmer's Country Kitchen

ORANGE CHICKEN

Ouita Michel (Holly Hill Inn)

*4 chicken breasts brined**
3 tablespoons butter
¼ cup bourbon with tablespoon of orange juice
*Caramelized orange slices**

SAUCE

1 cup orange juice, concentrate
¼ teaspoon cinnamon
¼ teaspoon allspice
¼ teaspoon white pepper
¼ teaspoon ground cloves
¼ cup bourbon
¼ cup sorghum
1 tablespoon soy sauce
Salt to taste



Combine all ingredients to make the sauce in small sauce pan. Bring to a simmer and reduce by half. In separate pan, add 1 tablespoon butter and sauté chicken breasts until golden. Flip the breasts and cook for additional 3 minutes. Pour bourbon and orange juice into separate cup (do not pour from bottle) and pour into pan around chicken. Simmer until reduced. Add orange juice sauce to pan with chicken, bring to a simmer and put into a 350-375 degree oven for 15 minutes (until chicken is fully cooked). Remove from oven, swirl in last of butter and add salt and pepper to taste. Top with caramelized orange slices.

BRINE

1 cup water
½ cup bourbon
¼ cup brown sugar
1 teaspoon salt

Stir until dissolved, add chicken and let sit for 1 hour.

CAMELIZED ORANGE SLICES

1 orange thinly sliced
2 tablespoons butter
¼ cup brown sugar
¼ cup bourbon

Melt butter in sauce pan, add orange slices and brown for 5 minutes. Add bourbon and brown sugar and simmer until slices are tender.

www.timfarmerscountrykitchen.com