

Cherry Citrus Chicken Skillet

Ingredients:

8 pieces frying chicken (any parts you prefer)
Salt and pepper to taste
1/2 cup all-purpose flour
3 to 4 tablespoons high-heat cooking oil
1 (15 oz) can pitted dark cherries packed in water, drained reserving liquid
1/2 cup white sugar
1 tablespoon cornstarch
1 orange, washed (not peeled) and cut into very thin wedges
1/2 cup slivered almonds, toasted

Preparation:

Season the chicken with salt and pepper, then dust with the flour to coat. Using a large heavy skillet, pour the oil in and turn heat to medium-high. Place chicken in pan when the oil is hot, skin side down, and fry until browned, turn over so skin is facing up and continue frying until bottom is brown. Turn heat down to medium-low, put a cover or tin foil over the skillet and let chicken cook for 20 to 30 minutes or until no more red is visible near bone. (Cooking time and temperature will depend on whether you are cooking bone-in chicken or boneless.) Remove the chicken from the pan and make sure you have about 1/4 cup of drippings left in the pan. (If you have more, just ladle some out. If you don't have enough, just add a little water or chicken broth to make 1/4 cup of liquid in skillet.) With skillet on medium heat, add the cherries and sugar, stirring to combine. Dissolve the cornstarch in the reserved liquid from the can of cherries add to skillet and stir, cooking until sauce thickens. Stir in the orange slices and almonds, then arrange chicken pieces in skillet, spooning some of the sauce over the tops of the chicken; cover skillet loosely and turn heat to low and simmer just to heat everything through, about 8 to 10 minutes. This will serve 4 people with 2 pieces of chicken each. Include hot cooked brown rice and spoon sauce over the rice if desired.