



RECIPE

BITTERSWEET FARM CHICKEN

Cook time: 1hr 10mins



INGREDIENTS

- 1/2 cup flour
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 4 lbs. chicken (cut up into pieces)
- 8 tablespoons butter, divided
- 1/4 cup lemon juice
- 1/4 cup orange-flavored liqueur
- 1/4 cup honey
- 2 tablespoons orange zest
- 1 tablespoon soya sauce

DIRECTIONS

1. Preheat oven to 350 degrees. In plastic bag, combine flour, salt and pepper.
2. Add chicken, coat completely with flour.
3. Melt 4 tbsp. of butter.
4. Roll chicken in butter, making sure to coat all sides.
5. Place chicken, skin side down, in pan.
6. Bake for 30 minutes.
7. In saucepan melt remaining 4 tbsp. of butter.
8. Stir in lemon juice, liqueur, honey, orange zest and soya sauce.
9. Turn chicken pieces over.
10. Pour honey mixture over chicken.
11. Continue baking an additional 30 minutes or until chicken is glazed and tender.

MAKES 4 SERVINGS.



As a celebrity chef, many of my clients are very health conscious. They understand that they have only one body and they have to take care of it. Being a native Californian, I am so lucky to have the best and healthiest products at my disposal, and, as a chef, it is all about farm to table. I truly enjoy food in its simplest form and I like my food to be the healthiest, freshest and simplest as possible. I love to see my clients enjoying it more and more every day.

Chef Gina Clarke

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