

CAPE COD CHICKEN



chicken	$\frac{3}{4}$ c. orange juice
$\frac{1}{3}$ c. flour	$\frac{3}{4}$ c. sugar
4 T. butter	1 t. grated orange peel
1+ cup cranberries	$\frac{1}{4}$ t. cinnamon
1 cup chopped onion	$\frac{1}{4}$ t. ginger

Coat chicken pieces with flour and brown in melted butter. Place chicken in baking dish. Combine remaining ingredients in saucepan and bring to boil. Pour over chicken. Cover with foil and bake at 325° for 35-40 minutes or until done. Serve with rice.