

## SPICY CHERRY GLAZED CHICKEN



$\frac{3}{4}$ cup apple-cherry juice concentrate	$\frac{1}{4}$ c. honey
1 t. salt	$\frac{1}{2}$ t. cinnamon
$\frac{1}{2}$ t. red pepper flakes	$\frac{1}{4}$ t. allspice
1 T. olive oil	

6 pieces chicken	$\frac{1}{2}$ c. dried cherries
2 t. cornstarch mixed in $\frac{1}{2}$ c. water	

Combine juice, honey, salt, cinnamon, red pepper flakes, allspice and olive oil in small pan and bring to boil. Set aside  $\frac{1}{2}$  cup. Put chicken in 13 x 9 pan sprayed with Pam. Pour sauce over. Bake at 350° for 40 to 50 minutes. Pour reserved sauce into pan drippings. Stir in dried cherries, water and cornstarch. Boil 1 to 2 minutes until sauce thickens. Serve sauce separately. Serve with rice.