

Featuring Tennessee Gourmet® Products

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Glazed Chicken

1 Tbsp. Extra Virgin Olive Oil (EVVO)	¼ cup Grand Marnier
3 boneless, skinless chicken breast halves pounded to thickness of ¼ inch	1 tsp. fresh lemon juice
1 egg, beaten	¼ tsp. Worcestershire sauce
¼ cup Tennessee Gourmet® Scotch Bonnet Pepper Jelly (your choice of flavor)	¼ tsp. Dijon mustard
½ cup bread crumbs	¼ tsp. garlic powder

Heat oil in medium skillet over medium-high heat. Dip chicken in egg, then in crumbs to coat well. Shake off excess. Cook until browned, about 1 ½ minutes per side. Remove from skillet; keep warm.

Add Grand Marnier to skillet. Bring to boil, scraping up browned bits. Blend in pepper jelly. Mix in remaining ingredients. Reduce heat to low.

Return chicken to skillet. Cover and simmer 10 minutes. Baste chicken with glaze and continue cooking uncovered until juices run clear when pierced with tip of sharp knife, about 5 minutes; check frequently to avoid burning glaze. Serve immediately.