

### **Spicy Cape Cod Chicken**

2 tablespoons unsalted butter  
2 stalks celery, finely diced  
1/2 medium yellow onion, finely diced  
1/2 teaspoon kosher salt  
1/2 teaspoon crushed rosemary  
1/2 teaspoon cracked black pepper  
3/4 cup water  
1/2 cup whole cranberries  
2 cups herb seasoned stuffing  
1/4 cup seasoned bread crumbs  
1/4 cup Tennessee Gourmet™ Sneaky Hot Apple & Spice Sauce  
1/4 cup Tennessee Gourmet™ Snappy Pepper Jelly  
4 boneless, skinless chicken breasts  
Fresh rosemary or parsley for garnish

*The apple in the gourmet sauce nicely balances the spice and complements the tartness of the cranberries making for a flavorful stuffing. If desired, drizzle finished chicken rounds with a béarnaise or hollandaise sauce or top with rosemary cream sauce.*

In a 2-quart saucepan, melt butter over medium heat until butter foams. Add celery, onion, rosemary, black pepper, and salt. Cook until celery is tender, about 5 minutes. Add water, bring to low simmer. Add cranberries and cook until berries burst, about 4 minutes. Mash berries against side of saucepan. Add Tennessee Gourmet™ Sneaky Hot Sauce and incorporate. Add stuffing mix. Stir well. Cover and remove from heat. Allow to sit for 10 minutes. Fluff stuffing mix, refrigerate, and cool completely.

Pound chicken breasts between two sheets of waxed paper to a thickness of 1/4-inch. Spread 2 to 3 tablespoons of stuffing mix atop each breast and roll up, securing with toothpicks. Be careful not to cross-contaminate stuffing. Place chicken breasts, seam side down, in a 9-inch greased baking dish. Brush chicken breasts with Tennessee Gourmet™ Snappy Pepper Jelly. Cover with aluminum foil and bake in pre-heated 350° F. oven for 30 minutes, uncover, sprinkle with bread crumbs and continue cooking 30 to 45 minutes or until chicken has a 165° F. internal temperature.

Remove from oven and allow to rest, covered, 5 to 10 minutes. Bias-slice breasts into rounds, about 1/2-inch thick. Garnish with fresh rosemary or parsley.