

Scarlet Chicken for 12

1 cup dried Bing cherries (Available at Trader Joe's)

1 cup dried cranberries (Available at Trader Joe's)

12 chicken pieces (use either boneless breasts or thighs or a combination)

2 1/2 cups orange juice

1 cup sherry

1/2 cup brown sugar

2 tablespoons potato starch (Available at Donelans or Shaws, you can use corn starch if you wish)

Preheat the oven to 350 degrees. Place the dried fruit in a medium bowl filled with hot water and let stand for 10 to 15 minutes. Drain and set aside.

Lay the chicken pieces, skin side up, in a baking pan. In a medium bowl, combine the orange juice, sherry, and brown sugar. Mix well, then stir in the dried cherries and cranberries and potato starch. Stir together, making sure the potato starch is dissolved.

Pour the sauce over the chicken pieces and bake, uncovered, for 45 minutes. Baste and bake 30 to 40 more minutes, covering the baking pan with aluminum foil during the last 15 minutes. The chicken should look a little crispy on the top, and the sauce should begin to thicken. If the sauce gets too thick, add about 1/4 cup orange juice or water during the last 15 minutes of baking.