



# STICKY PLUM & CHERRY GLAZED CHICKEN

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Yield: ± 1.4 kg (Makes half insert)

1.5 kg

30 g

200 g (1 sachet)

160 ml (2/3 cup)

Chicken, portions

Chicken Spice II (04647030)

Plum & Cherry Flavoured Glaze (07670040)

Smokey Rib Marinade (07548040)

## METHOD:

Preheat an oven to 180°C.

Season the chicken with Chicken Spice II. Mix together the Plum & Cherry Flavoured Glaze and Smokey Rib Marinade to make a basting sauce. Baste the chicken with the sauce and bake in the oven for ± 25 - 30 minutes or until the chicken is cooked and the marinade is sticky. Turn the chicken over half way through cooking.

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