

"Shelford" Orange Marmalade oven-fried chicken

Tasty over-baked fried chicken pieces coated in orange marmalade and crumbs.

Prep. Time - 15 minutes

Cook Time - 1 hour

Ingredients

- $\frac{3}{4}$ cup of "**Shelford**" Orange Marmalade
- 1 packet of herb crumbs
- $\frac{1}{4}$ cup of butter
- 1 tablespoon Worcestershire sauce
- Freshly ground black pepper
- 12 chicken pieces (thighs/drumsticks)

Preparation

1. Preheat oven to 180°C
2. Line shallow baking pan with non-stick foil and top with baking rack
3. Melt "**Shelford**" orange marmalade, butter, Worcestershire sauce and pepper over low heat, let cool to room temperature.
4. Brush chicken pieces on both sides with cooled marmalade mixture and roll in the crumbs.
5. Arrange coated chicken on prepared baking pan (not touching)
6. Bake for 1 to 1.5 hours, depending on size of chicken pieces, until cooked.

Stand for 10 minutes before serving.