

A Recipe from...



SASSY SOUTHERN CHICKEN

1/4 cup butter

1 onion chopped (about 1 cup)

1 red pepper, diced

1 clove (or more!) fresh minced garlic

1 tsp. salt

3/4 tsp. Garlic Chili (Grinder)

2 cups packed baby spinach leaves (about 2 oz.)

4 large corn muffins or corn bread, cubed (or 5 cups regular white bread)

1 cup chicken broth

1 large roasting chicken, about 7 lbs.

1/2 tsp. ground cumin

1/2 cup Hot Garlic Pepper Jelly

Preheat oven to 350 f. Melt butter over medium heat in non-stick fry pan. Add onion, red pepper, fresh garlic, 1/2 tsp. salt and Garlic Chili (Grinder).

Cook, stirring until just tender (3 - 4 minutes). Remove from heat. Transfer to bowl and stir in spinach, corn bread (or regular bread) cubes, and broth. Spoon mixture into chicken cavity.

Place chicken in roasting pan and sprinkle with cumin and Garlic Sea Salt (Grinder).

Roast until meat thermometer inserted into thickest part of thigh reads 180 F. (about 2 hours, 20 minutes).

Microwave Hot Garlic Pepper Jelly on "high" for about 1 minute until completely melted.

Brush melted jelly over chicken last 15 minutes of roasting time.

Let stand 10 - 15 minutes before carving. Serve & Enjoy!