



by Gary Simas
Customer, Linn's of Cambria

*"Cooking is at once child's play
and adult joy. And, cooking done
with care is an act of love."
- Craig Claiborne*

G ' S CALIFORNIA

Apricot Chicken

Recipe

- 4 large chicken breasts,
rinsed and pat dry
- 18 oz. jar Linn's California
Apricot Preserves
- 1 cup mayonnaise
- Seasoning mix
(salt, ground black pepper
and garlic salt)*
- Cooking spray



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Preheat oven to 350° F. Apply a thin coat of cooking spray to the entire surface of a 9" x 13" baking dish. Spread half of the jar of Linn's California Apricot Preserves on the bottom of the baking dish. Sprinkle each chicken breast thoroughly with the seasoning mix.* Spread mayonnaise on the entire surface of each chicken breast and place them on top of the apricot preserves in the baking dish, in a single layer. Top each chicken breast with the remaining Linn's California Apricot Preserves.

Place baking dish in oven uncovered and bake for approximately 35-45 minutes or until chicken is cooked thoroughly (when meat thermometer placed in the thickest part of breast reads 170° F), and the apricot preserve topping is hot and bubbling (it's okay if it crusts up a bit).

Serve G's California Apricot Chicken with steamed jasmine rice and fresh broccoli florets topped with a little butter and a squeeze of lemon. Delicious with crusty French rolls or a sliced loaf. Makes 4 servings. *Substitution for the seasoning mix in recipe: Santa Maria Style BBQ mix such as "Jocko's Mix."



*Oh, that's real good
... it's Linn's!*

Notes:
