

# Ginger Apricot Chicken

Recipe courtesy of *Company's Coming*

momlogic.com

## Ingredients:

2/3 cup zesty Italian dressing

1 tbsp. finely grated, peeled gingerroot

4 boneless, skinless chicken breast halves (4-6 oz. each)

1/2 apricot jam

## Directions:

Combine dressing and ginger in a large resealable freezer bag. Add chicken breast halves. Seal bag. Turn until coated. Marinate in the refrigerator for at least 6 hours or overnight, turning occasionally. Drain, reserving 1/3 cup marinade in small saucepan. Discard any remaining marinade.

Add jam to reserved marinade. Stir. Heat on medium until boiling. Reduce heat to medium-low. Simmer, uncovered, for at least 5 minutes. Preheat gas barbeque to medium-low (see Note). Cook chicken on greased grill for about 8 minutes per side, turning occasionally and brushing with jam mixture, until no longer pink inside.

Serves 4

Note: Chicken may be broiled in the oven. Place chicken breast halves on a greased broiler pan. Brush with marinade. Broil on the top rack for 8 minutes. Turn. Brush with marinade. Broil for another 8 to 10 minutes until no longer pink inside.