



***Be sure to
use a nice
dry sherry!***

Sherried Chicken

- 2 frying chickens, cut into pieces**
- 1 cube butter**
- 1 cup honey**
- 3 tablespoons minced garlic**
- 3/4 cup DRY sherry**
- 2 onions, peeled and sliced**
- salt and pepper to taste**



Preheat oven to 350 degrees. Place the chicken, single layer, into a roasting pan. Dot with butter, then salt and pepper. Add garlic and onions over all pieces. Cover with foil and bake for about 45 minutes.

Combine sherry and honey in small sauce pan. Heat over low heat, whisking until well blended.

Remove chicken from oven and remove the foil. Pour off extra liquid at this point and discard. Pour the sherry mixture over the chicken. Bake uncovered for another 30 minutes until tender and brown.