

## **Quick N Easy Marmalade Chicken**

2 large onions, peeled and chopped

2-3 tablespoons oil

8 thighs and drumsticks of chicken, cleaned

1 jar orange marmalade (or if you are brave and bold, make your own)

### **Directions:**

Place the oil in a pot and saute the onions till a nice medium brown, this requires some patience but is worth it for the depth of flavor. Remove from heat and let cool. Take a baking pan large enough to hold the chicken, (not a baking sheet, you need higher sides to contain the liquids). Take the whole jar of marmalade and the onions and mush together right on the chicken and smear over all. Let chicken sit while you bring the oven up to temp of 350 F or 180 C. Roast the chicken for 1 1/2 hours or till juices run clear (not pink) and chicken is lovely and browned.