

Cranberry Rosemary Chicken

FROM THE KITCHEN OF
DEBBIE MACOMBER



This delicious Cranberry Rosemary Chicken bakes in its marinade, making it a simple recipe that is very impressive. Serve it over rice, mashed potatoes, or creamy polenta for a guest-worthy main dish that is free of refined sugars and deceptively healthy.

Makes 4-6

Ingredients

Marinade:

- 1/3 cup fresh cranberries
- ¼ cup dry white wine
- 2 tablespoons olive oil
- 2 tablespoons soy sauce
- 2 tablespoons pure maple syrup
- 3 cloves garlic
- 1 teaspoon fresh rosemary leaves (from 1 sprig)
- ¼ teaspoon kosher salt

- 3 pounds bone-in skin-on chicken thighs
- 1 tablespoon olive oil
- 1/2 teaspoon kosher salt
- 1/8 teaspoon ground black pepper
- 1/2 cup fresh cranberries
- 4 sprigs fresh rosemary
- 1 tablespoon pure maple syrup

Directions

Pour all of the marinade ingredients into a blender and blend until smooth.

Arrange chicken thighs skin side up in a 9x13-inch baking dish. Pour the marinade evenly over the chicken. Cover and refrigerate for 30 minutes, or up to 12 hours.

Preheat oven to 375°F. While oven is preheating, remove chicken from refrigerator to stand at room temperature for 30 minutes. Use a rubber spatula to scrape the marinade off the skin. Brush skins with the olive oil, then sprinkle with the salt and pepper. Arrange the fresh cranberries and rosemary sprigs around the chicken. Bake for 35-45 minutes, until chicken is fully cooked (when chicken comes to an internal temperature of 165°F when using an instant read thermometer). Remove chicken from oven and preheat the broiler. Drizzle maple syrup on the skins. Broil on high for 1-2 minutes, until skin is crispy and blackened in spots. Watch carefully so it doesn't burn.

Season with salt and pepper, then serve over rice, mashed potatoes, or creamy polenta.

375°F 37-42 mins

To temp of 165°F

Reheated 425°F for 20 mins.