

ELKI Strawberry Rhubarb Glazed Chicken

Flour Pot Kitchen



1 Jar ELKI Scandinavian Delights Strawberry/Rhubarb Fruit Spread

6 scallions, cleaned and diced on the diagonal

Sea salt and fresh-ground pepper to taste

A small basket of fresh strawberries

8 bone-in, skinless chicken thighs

1 teaspoon dry mustard powder

1/4 cup brown sugar

2 teaspoons balsamic vinegar

1 medium onion, diced

Olive oil for sautéing

Season the chicken with salt and pepper. Set aside.

In a small sauté pan add 1 tablespoon olive oil, 1/2 cup of the onions, sauté until golden.

Add the dry mustard powder and 1 jar of the ELKI Strawberry-Rhubarb Preserves. Simmer until slightly thickened.

Add balsamic vinegar, taste and adjust seasoning.

Carefully transfer cooked glaze to a blender removing the center portion of the lid to let steam escape, and place dish towel over the lid to keep hot glaze from escaping, puree until smooth. Set aside.

In a large skillet over medium heat add enough olive oil and brown the chicken, about 4 minutes on each side.

Add the rest of the diced onions to the pan with the chicken. Let simmer for a few minutes until the onions start to cook down.

Add the fruit glaze over the chicken and sprinkle the brown sugar on top of the glaze. Let simmer on low-medium. You may cover with a lid for a few minutes so it steams the chicken. Let simmer until chicken is tender, about 30 minutes. There should be enough sauce in the pan if the temp is just right. You may add a bit (about a 1/4 a cup) of chicken stock to loosen up the fruit glaze so you have enough sauce to spoon over the chicken.

When the chicken is cooked through, remove from the heat and garnish with freshly diced strawberries and the diced scallion.

Serve with steamed rice.