

Pomegranate-Glazed Chicken

(gluten-free, dairy-free, Rosh Hashanah, Shabbat)

From *Gluten-Free Nosh* at www.glutenfreenosh.com

Please refer to web site for full story and information about the recipe.

<http://glutenfreenosh.com/?p=3105>

Ingredients:

- 2 cups pomegranate juice
- 1/4 cup sugar
- 2 tablespoons olive oil
- 3 pounds cut-up, bone-in chicken
- Salt and pepper
- 1 tablespoon fresh grated ginger
- 1 teaspoon ground cinnamon
- 1 teaspoon ground cumin
- 1/4 teaspoon ground nutmeg
- Fresh pomegranate seeds, for garnish
- Thinly sliced orange pieces, for garnish

Method:

1. To prepare glaze, combine pomegranate juice and sugar in a small nonstick saucepan. Bring to a boil. Continue to boil, stirring frequently, until juice is thick, syrupy and reduced to 1/2 cup, about 15 to 20 minutes.
2. Preheat oven to 350 degrees. Heat oil in a large skillet over medium-high heat. Season chicken pieces with salt and pepper. Brown the chicken, making sure skillet isn't too crowded, about 3 to 5 minutes on each side.
3. Place browned chicken pieces in 9×13-inch roasting pan. Stir ginger, cinnamon, cumin and nutmeg into glaze. Pour most of glaze over chicken, reserving a few spoonfuls to use as a garnish. Bake for 30-40 minutes or until chicken is cooked through.
4. To serve, arrange chicken pieces on a serving platter. Drizzle with reserved glaze, and garnish with orange slices and fresh pomegranate seeds.

Yield: 6 servings