

## **Slow-Roasted Apricot Chicken**

1 (3-4 lb.) package of bone-in chicken thighs, bone-in chicken breasts, or a cut-up chicken

1 package onion soup mix (low-sodium if possible)

8 oz. (or half of a 16 oz. bottle) Russian dressing

Approx. 13 oz. apricot preserves

Use an oil-spray (no propellants are better) on a 9x13 dark metal or disposable aluminum pan, so every surface is nicely coated. Put the chicken into the pan.

Mix the onion soup, Russian dressing, and apricot preserves in a bowl, so the ingredients are nicely combined.

Pour the sauce over the chicken, making sure each piece is well-coated.

Bake uncovered at 400 degrees for about 45 minutes (depending on your oven) until the chicken is completely cooked. Baste occasionally.

Cool and put in the refrigerator overnight or up to three days.

On the day that you're serving it, warm up chicken for 15-20 minutes in a 350-375 degree oven until the chicken is warmed through and the top is nicely caramelized. Baste occasionally.

Makes six-to-eight servings.