

Pumpkin Chicken



Recipe for: *Pumpkin Cranberry Crusted Chicken with a Bacon Maple Glaze*

From the kitchen of: *The Common Man*

For the Crusted Chicken:

2 cups Pumpkin Puree

3/4 cup Dried Cranberries

1 1/2 cups Plain Bread Crumbs

8 4 oz Boneless Chicken Breasts

Place all ingredients in a bowl except chicken and mix together. Place chicken on baking sheet and top each chicken breast with equal amounts of the mixture. Bake the chicken breast in 375 degree oven for 15- 20 minutes or until the chicken is cooked through.

For the Bacon Maple Glaze:

1 cup cooked diced bacon

1 small white onion diced

3 scallions, chopped

1 Tablespoon oil

1/2 cup maple syrup

1/2 cup bourbon

2 cups chicken stock

Sautee bacon and onions in oil until onions are soft. Add bourbon and reduce by half. Add remainder of ingredients and bring to boil. Thicken with a mixture 1 tablespoon corn starch and 1 tablespoon cold water.

Taste and season with salt and pepper to your liking.

