



Our Family Recipes

Lou's Spiced Orange Chicken

(Louise Cheran Yerkes Thompson)

Main Dishes

3 T all-purpose flour

1 t salt

¼ t ground cinnamon

¼ t ground cloves

2 to 2 ½ pounds chicken, cut up

4 T butter or margarine

4 oranges

1 T brown sugar

1 T soy sauce

In a paper or plastic bag, combine flour, salt, cinnamon, cloves and a dash of pepper

Add a few pieces of chicken at a time and shake to coat

In a large skillet, melt butter

Add chicken and brown slowly until golden, about 20 minutes

Pare and section oranges, reserving juice

Add enough water to juice to measure ½ cup liquid

Stir in brown sugar and soy sauce

Drain fat from skillet

Add juice mixture

Cover and simmer for 20 minutes

Add oranges

Cover and simmer 2 to 3 minutes longer

Transfer chicken and oranges to a serving platter

Remove excess fat from pan juices

Spoon juices over chicken