

ALAGA Peachy Chicken Recipe

Ingredients:

1 1/2 lb. skinless, boneless chicken breasts, diced into large pieces
Flour to coat chicken pieces
1 (1 1/2 oz.) package dry onion soup mix
10 oz. Russian salad dressing
4 T. Original Alaga Syrup (red label cane flavor)
3 T. Alaga Hot Sauce
4 oz. Peach preserves
2 T. cornstarch
2 T. butter
4 large Chilton County peaches , peeled and sliced
1 large sweet onion peeled and sliced
Cooked China Doll rice

Preparation:

- Preheat oven to 350.
- Coat chicken pieces with flour and place in a greased 4 quart casserole dish.
- In a bowl, combine the onion soup mix, salad dressing ,Alaga cane flavor syrup, Alaga Hot Sauce, peach jam and cornstarch to thicken. Stir until blended.
- Pour over chicken. Cover dish and bake for 1 hour. Melt butter in large skillet over medium heat and saute' the sliced peaches and onion until onion is tender.
- Pour over baked chicken mix and serve over cooked rice. If fresh peaches are not available, canned peaches may be used.