



Curried Orange Chicken

1 cup English-style orange marmalade

1 Tbsp. curry powder

1 tsp. salt

1 broiler-fryer, quartered

Combine marmalade, curry powder, salt and 1/2 cup water.

Place chicken pieces, cut side down, in buttered 9" x 13" baking pan.

Spoon marmalade sauce over chicken.

Bake, uncovered, in a 350 degree oven for 45 minutes.

Spoon sauce over chicken several times during baking. Add additional 1/4 cup water if sauce begins to stick to bottom of pan.

Remove chicken. Serve sauce hot with chicken.

Serve buttered noodles with this dish. Garnish both noodles and chicken with parsley.