

Apricot-Glazed Chicken

Servings : 8

Amount	Measure	Ingredient - Preparation Method
1/2	cup	shallot - finely chopped
1/4	cup	peeled ginger - finely chopped
2	tablespoons	vegetable oil
1/2	cup	red-wine vinegar
2/3	cup	soy sauce
1	cup	apricot preserves
16		chicken drumstick

Cook shallots and ginger in oil in a small heavy saucepan over medium heat, stirring occasionally, until softened and golden, about 5 minutes. Stir in vinegar and boil until reduced by about half, about 2 minutes. Add soy sauce, preservers and 1/4 tspn of salt and pepper and simmer, uncovered, stirring occasionally, 15 minutes.

Puree sauce in a blender until smooth then cool to room temp.

Divide chicken into 2 bags and pour marinade over chicken. Seal bags and marinate, chilled at least 8 hours.

Preheat oven to 425 with rack in middle.

Line a 17x12 baking pan with overlapping sheets of foil, then lightly oil. Arrange chicken in a single layer. Roast chicken, turning once, until deep brown, cooked through and glazed, about 40 minutes.