

MAIN DISHES

ALAGA PEACHY CHICKEN

Chef Clayton Sherrod

1 1/2 lbs. boneless chicken breast
1 (10-oz.) bottle Russian Dressing
1 pkg. onion soup mix
3 T. ALAGA Cane Syrup
2 T. ALAGA Hot Sauce
1/2 c. flour
1 c. sliced peaches
1 c. sliced onions
4 oz. peach cobbler jam
salt and pepper to taste

Preheat oven at 350 degrees. Dredge chicken in flour, salt and pepper. Cut into large pieces. Place the diced chicken in a 4-quart casserole dish. Combine the onion soup mix, ALAGA Cane Syrup, Russian Dressing, ALAGA Hot Sauce and peach cobbler jam. Mix and pour over chicken. Cover dish and bake for 1 hour. Saute the peaches and onions in butter. Serve chicken over rice, garnished with grilled onions and fresh peaches. Serves 6.