



## PEACH AND GINGER-GLAZED CHICKEN LEGS



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2/3 c. peach preserves  
2 T. chopped fresh ginger  
2 cloves garlic  
2 T. soy sauce  
1 t. English Breakfast or other black  
tea leaves  
Crushed red pepper (optional)

4 chicken legs with thighs, preferably of  
equal size, blotted dry  
1 to 2 t. vegetable oil  
Salt and freshly ground black pepper  
1 to 2 T. chopped cilantro or flat leaf  
parsley, for garnish

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1. Preheat the oven to 350 degrees Fahrenheit
  2. Puree the preserves, ginger, garlic, soy sauce, and tea leaves in an electric blender until smooth and scrape down the sides. If desired, add the red pepper to taste. Set aside.
  3. Lightly brush the chicken legs with oil. Heat a large, heavy, oven safe skillet over

*...continued on other side*

medium-high heat. Put the legs, skin side down, in the pan and brown well, 6-8 minutes. Season to taste with salt and pepper, turn, season the second side with salt and pepper, and pour on the glaze.

4. Transfer the pan to the oven and bake until the chicken is cooked through and the glaze has thickened, about 40 minutes, spooning the glaze over the legs once or twice. Remove the pan from the oven, sprinkle with a little cilantro, and serve.

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