

Roast Chicken Leg with Rhubarb Marmalade

Yield: 4 portions

1/3 cup	water
1 Tbsp	sugar
1 Tbsp	honey
1/2 tsp	grated ginger
1/8 tsp	allspice
1/8 tsp	vanilla
1/2 lb	LOCAL rhubarb, cut in 1 inch pieces
4	chicken legs



Sauce:

Add water, sugar, honey, ginger, allspice to a sauce pot. Stir to combine. Add rhubarb, bring to a boil. Lower heat to medium. Cook about 20 min. stirring occasionally. The finished sauce will be a loose jamlike consistency.

Add vanilla. Taste and adjust seasoning and sweetness; if too sweet add lemon, if too tart add honey.

Chicken legs:

Preheat oven 375F

Separate thigh and drumstick.

In a large bowl. Lightly coat chicken with canola oil. Season with salt and pepper. Transfer to lined baking sheet.

Roast chicken for 60 to 75 min. until internal temperature reaches 170F. Pour chicken drippings into a small pot. Tent chicken with foil and allow to sit. Allow fat to separate from the drippings. Skim off fat.

Over medium heat, reduce chicken drippings by half. Add rhubarb marmalade to taste. Be sure the sauce is a nice sauce consistency. Pour over chicken and serve.