



Hawaiian Chicken with Cherries

- 3 lb. boneless chicken breast
- 2 green peppers
- 1 $\frac{1}{2}$ cans pineapple chunks
- 1 jar dark or maraschino cherries, cut in half

Batter:

- 3 eggs
- 6 T. flour
- Salt and pepper to taste
- Beat together

Sauce:

- 1 cup ketchup
- 1 cup sugar
- 1 cup orange juice
- $\frac{1}{2}$ cup vinegar (can use cherry vinegar from spinach and endive salad)
- 1 T. cornstarch mixed in 2-3 T. cold water

Procedure:

1. Cut chicken into bite-sized chunks.
2. Dip in batter.
3. Deep fry until golden. Drain well on paper towels.
4. Steam pepper about 3 minutes until crisp-tender.
5. Mix sauce ingredients in large pan. Cook until sugar is melted. Thicken with slurry mixture.
6. Add chicken, peppers, pineapple and cherries. Wrap and store in refrigerator overnight to allow flavors to marry.
7. Heat in oven and serve over rice.