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One of the best ways to make a house into a home is to invite some friends over for a meal. If you try this recipe, let me know how it turns out for you. And if you have a favorite recipe of your own, send it my way.

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## Chicken breasts with orange glaze

This recipe comes from a great cookbook—Betty Crocker's Cooking Basics. As with many dishes, the secret is in the sauce. This is an easy way to spice up a very simple dish.

4 skinless, boneless chicken breasts (appx 1 lb)  
1 tablespoon butter  
1/2 teaspoon cornstarch  
1/4 teaspoon ground mustard (dry)  
1/4 cup orange juice  
2 tablespoons orange marmalade  
1 tablespoon soy sauce

1. Melt the butter in an 8-inch skillet over medium heat. Cook chicken in butter about 15 minutes, using tongs to turn the chicken over once. Chicken is done when a cut into the center of the thickest piece yields clear juice, not pink.
2. While the chicken is cooking, mix the cornstarch and mustard in a small bowl. Stir in the OJ, marmalade, and soy sauce. Mix well.
3. When the chicken is done, place it on a serving platter, and cover with aluminum foil to keep warm. Drain any excess liquid from the skillet.
4. Make the glaze by pouring the orange juice mixture into the same skillet. Bring to a boil over medium heat, stirring constantly. Continue boiling and stirring for about 1 minute, until the glaze has thickened. Pour the glaze over the chicken on the serving plate.

Serve with rice and salad or fresh vegetables. Makes 4 servings, but you can easily double the recipe for larger gatherings. For variety, you can substitute apricot, peach, or lemon marmalade, or use Worcestershire instead of soy sauce for a more barbeque-like flavor.



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