

Stovetop Cranberry Chicken with Holiday Spices

Text and photos (c) by Alice Alfonsi who writes [The Coffeehouse Mysteries](#) as [Cleo Coyle](#) with her husband, Marc Cerasini.

Poultry with cranberry sauce is a combination that thrums heartstrings in most Americans, and it's just one reason we love this easy stovetop recipe, especially during the fall and winter months. Another reason we love it is the combination of seasonings in the dish. Cranberry, cinnamon, ginger, and orange bring an amazing aroma to your kitchen and festive holiday flavors to your plate. The dish is also conveniently versatile. You can use skinless chicken breasts or skin-on chicken parts (whatever you have on hand). And you can have fun experimenting with the seasonings, depending on your taste. One day you might like a more sweet-hot flavored version by kicking up the cayenne to a higher level. Another day, you might want a more sweet-orange version by leaving out the cayenne completely, and maybe even grating in a little orange zest. So have fun with it, and however you make it, we certainly hope you will eat with joy. ~ Cleo

Serves: 4 (or 2 with leftovers)

4 large or 5 small skinless chicken breasts or 3 to 3-1/2 pounds chicken parts with skin left on, your choice

1 cup all-purpose flour seasoned with...

Salt and pepper, to taste, and

Cayenne pepper generous pinch (optional or increase for more heat)

1 cup (approx.) canola oil (for frying)

One 14 or 16 ounce can of whole sweetened cranberry sauce or make about 2 cups of sweetened sauce from fresh cranberries

2/3 cup orange juice

1/4 teaspoon of cinnamon

1/2 teaspoon of ginger

1/2 large sweet onion (such as Vidalia), **chopped**



RECIPE GUIDE



BREWED AWAKENING

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Step 1. Cut each skinless chicken breasts into thirds (lengthwise) and coat with the flour, which has been seasoned with salt, pepper, and cayenne for a little kick. If using skin-on chicken parts, simply coat the whole pieces with the seasoned flour.



Step 2. In a heavy, deep skillet, lightly brown the flour-dusted chicken pieces in about 1 cup of canola oil. NOTE: You are not cooking these through completely. This is a quick, light frying to cook the raw flour and give the chicken some color. Then set aside.



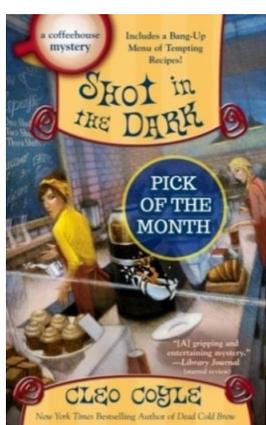
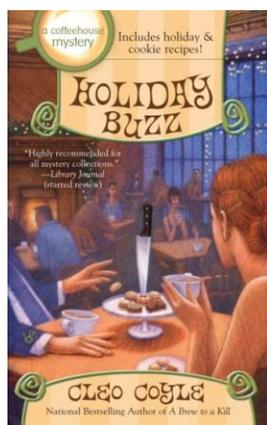
Step 3. In a separate, medium size saucepan, mix together the remaining ingredients (cranberry sauce, orange juice, cinnamon, ginger, and chopped sweet onion). Place over medium-high heat and bring to a boil.

Step 4. Pour the cranberry mixture over the chicken, bring to a boil, then turn the heat down to medium, cover with a lid and simmer for about 40 to 50 minutes. Dish is done when chicken meat is tender.

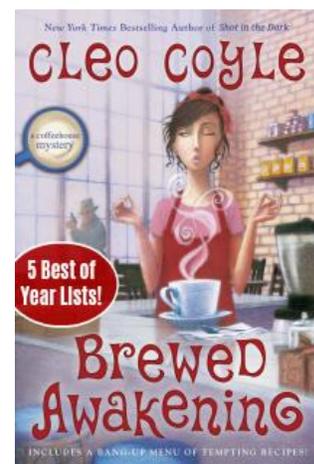


We enjoy this chicken dish served over Basmati rice. If you don't like rice, try plating it with a side of glazed carrots, roasted sweet potatoes, and/or freshly steamed and buttered green beans, add some crusty rolls, a French baguette, or sliced Italian bread on the side to dip into that sweet, tangy, cranberry infused sauce and you're all ready to...

Eat with joy! ~ Cleo



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