



Deviled Chicken *(adapted from The Neely's, Foodnetwork.com)*

4 large skinless boneless chicken thighs
Salt and pepper
1/2 cup all-purpose flour
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
2 tablespoons vegetable oil
1 cup white wine
1/2 cup chicken stock
1 tablespoon orange zest
Juice of 1 orange
1-1/2 teaspoons red pepper flakes
2 tablespoons hot sauce
2 tablespoons Dijon Mustard
1 cup pitted prunes (or dried apricots)
1 tablespoon Wondra instant blending flour or cornstarch
3 tablespoons water

Wash and dry chicken thighs. Season well with salt and pepper. Mix together flour, paprika and cayenne pepper. Dredge chicken in flour mixture and shake off excess. Heat vegetable oil over medium high heat in a Dutch oven with a tight fitting lid. When hot, add chicken and brown well on all sides - about 5 to 6 minutes. Remove to a platter. Add white wine and cook, stirring up browned bits from bottom of pot. Add chicken stock, orange zest, orange juice, red pepper flakes, hot sauce and Dijon mustard. Stir well to combine. Return chicken and any accumulated juices to the pot. Sprinkle prunes on top. Lower heat to a simmer, cover pot and cook for 40 minutes. Just before serving, mix together Wondra and water and thicken sauce. Serve on grits or rice. Serves 4.