

The Marv's Meats Recipe Collection #8

Cindy's Pollo Borracho (Drunken Chicken)

4 – bone-in chicken breast halves
1/4 cup – onion, chopped
1 clove – garlic, minced
1 – 8 oz. can – tomato sauce
1 TBS – olive oil
1/4 cup – Dark Rum, Sherry or red wine
1/4 cup – water
1/4 cup – ham, diced
1/2 tsp – chili powder
1 – bay leaf
1/2 tsp – salt
1/4 tsp – oregano

Pre-heat oven to 350°. In a large (4 qt. +) Dutch oven cook onion, garlic & chili powder in oil until onion is browned & tender. Stir in all remaining ingredients, add chicken breasts – turning to coat & bake covered for 1 hour. Uncover and bake an additional 15 minutes. Serves 4.



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Open Tuesday–Sunday from 7:30 a.m. to 6:00 p.m. (closed Mondays)
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