

.....

This is a recipe that Lindsay and I worked on together. It was fun to test our new concoction and get rave reviews. Of all the dishes I cook, this is my mother-in-law's favorite. When I recently asked her what she might like for Christmas, she suggested that I make this recipe and leave the entrées in the freezer for her. I ended up leaving this and a dozen more. She was absolutely thrilled! Top this curry with any of the accompaniments listed on page 27. —KN / LT

MANGO-CRANBERRY CHICKEN

MAKES 4 ENTRÉES, 4 SERVINGS EACH

**1 TRAY (ABOUT 6 POUNDS)
BONELESS, SKINLESS
CHICKEN HALF-BREASTS**

½ cup chopped dried mango
(about 4 ounces)
¼ cup dried cranberries
⅔ cup boiling water
2 (9-ounce) jars mango chutney
(about 2 cups)
½ cup rice vinegar
¼ cup minced onion
1 tablespoon minced garlic
(about 9 cloves)
1 tablespoon toasted sesame oil
1 tablespoon curry powder
4 one-gallon freezer bags, labeled

1. Rinse and trim chicken and cut into bite-size strips. Divide the chicken evenly among the four 1-gallon freezer bags.
 2. Place mango and cranberries in a medium bowl and cover with boiling water; stir. Add chutney, vinegar, onion, garlic, sesame oil, and curry powder; stir. Divide cooled sauce evenly over the chicken.
 3. Seal and freeze.
-

TO COOK ONE ENTRÉE

1. Completely thaw one entrée in the refrigerator.
2. Simmer chicken and sauce in a large skillet over medium heat until meat is thoroughly cooked, 15 to 20 minutes.
3. Serve hot over rice or noodles.