

## **Connie Munro's Spicy Rhubarb Chicken**

1 cup of my homemade rhubarb chutney ([recipe below](#))  
2 T orange marmalade  
1 t Worcester sauce  
1 T catsup  
a dash of sesame oil

Cook chicken legs (season with salt, pepper and garlic crystals) at 350 degrees for 20 minutes. Remove from oven and brush well with the sauce. Put it back in the oven and bake for 20 more minutes or until the meat pulls from the legs. If they are not brown put under the broiler for a minute or two.

## **Connie's Rhubarb Chutney**

About 4 cups of chopped rhubarb  
1 large onion chopped  
1 can of tomatoes crushed  
4 apples chopped (any kind)  
1 cup of fresh pealed peaches and apricots (can be dried)  
1 cup of dark and yellow (if you can find them) raisins  
1/2 cup each of brown and white sugar  
Cinnamon, cloves and curry to your taste

Simmer for one hour. Stir often and more water may be added as needed. Sometimes I add apple juice.