

[Food Network Magazine](#) [Top Videos](#) [Newsletters](#)

	<a href="#">Quick &amp; Easy</a>	<a href="#">Healthy Eating</a>	<a href="#">Holidays &amp; Parties</a>	<a href="#">In Season Now</a>	<a href="#">Recipes on TV</a>	<a href="#">Chef Recipes</a>	<a href="#">Tailgating</a>
--	----------------------------------	--------------------------------	--	-------------------------------	-------------------------------	------------------------------	----------------------------

Enter Search Term Entire Site **Search** [My Recipe Box](#) [Sign In/Register](#)

Font Size: A A A

Print Page E-Mail

# Apricot Glazed Chicken with Dried Plums and Sage



Recipe courtesy Dave Lieberman  
Show: [Good Deal with Dave Lieberman](#) Episode: [Buffet Dinner](#)  
[Rate it](#) [Read users' reviews \(94\)](#)

RECIPE **COMMENTS & REVIEWS (94)**

**Cook Time:** 40 min | **Level:** Easy | **Yield:** 8 servings

## Ingredients

- 2 roasting chickens, cut into pieces
- 1 (12-ounce) jar apricot preserves
- 15 medium dried plums, pitted
- 1/3 cup olive oil
- 1 tablespoon white vinegar
- 3 pinches salt
- 20 grinds black pepper
- 10 cloves garlic, peeled
- 20 to 30 sage leaves

## Recipe Tools:

- [Print Recipe](#)
- [Get Card](#)
- [Save Recipe](#)

## Directions

Preheat oven to 400 degrees F.

Trim any extra fat from the chicken pieces and transfer them to a large roasting pan or broiler pan. If you don't have a roasting pan that's large enough, use 2 identical 13 by 9-inch baking pans.

Toss all of the ingredients together with the chicken until the chicken is evenly coated with the sauce. Arrange the chicken pieces skin-side up in the pan, spaced evenly apart.

If you're looking to prepare in advance, you can do everything up to this point and cover the roasting dishes and refrigerate until you're ready to roast the chicken.

Roast, uncovered, until the tops of the chicken pieces are browned and the chicken is cooked through, and the juices run clear, about 35 to 40 minutes.

## Next Recipe

More recipes? Try these recommendations:

SIMILAR RECIPE

[Romaine Salad with Chicken, Apricots and Mint](#)



A surprisingly low price.  
TV + INTERNET + PHONE  
**\$139<sup>99</sup>** a month  
Save \$251 a year.  
2 HD DVR Boxes.  
Showtime included.

Get it now

Advertisement

## Food Network's Most Popular

### Recipes

- [Mary Alice's Hoagie Dip](#)
- [Baked Macaroni and Cheese](#)
- [Peach Cobbler](#)
- [Zucchini Bread](#)
- [Linguine with Shrimp Scampi](#)

### Videos

### Photo Galleries

### Topics

## What We're Cooking

1 of 5



Hoagie Dip



Spicy Cocktail Meatballs

## Food Network Store



All Natural Chicken Stock by Emeril Lagasse  
\$4.95



Red Chicken Roasting Dish by Revol  
\$69.95

[Browse More Products](#)



**Vistaprint**  
\$5 OFF  
Vistaprint

**HerbaShine**  
SAVE \$3.00  
Garnier®

Advertisement

**Ideas From FoodNetwork.com**

- [Italian Recipes from Giada](#)
- [All-Star Snacks](#)
- [One-Pot Meals](#)
- [Lemon Basil Spaghetti](#)
- [Our Best Barbecue Recipes](#)
- [Crowd-Pleasing Grilling Menus](#)

- [50 Fabulous Burger Toppings](#)
- [Easy Meals in 30 Minutes or Less](#)
- [Bobby's Healthy Cookout Menu](#)
- [Brown Bag Chicken Fajita Sandwich](#)
- [Sandra Lee's Semi-Homemade Meals](#)
- [Mexican Made Easy](#)

**More From Food Network**

- [Sweepstakes and Contests](#)
- [Facebook and Twitter](#)
- [iPhone App and Mobile](#)
- [Share Our Strength](#)
- [Go to NYC Wine/Food Fest](#)
- [Recipes A-Z](#)
- [Topics A-Z](#)

**Food Network Family**

**Cooking Channel**

- [9 French Comfort Foods](#)
- [8 Sweet Honey Recipes](#)
- [Top Spice Goddess Recipes](#)

**Food.com**



Entertaining  
Made Easy

**More Tastes of Food Network**

- [NYC Wine & Food Sweeps](#)
- [Rachael Ray's Food Carriers](#)
- [FN Magazine-Subscribe Now!](#)

<a href="#">FoodNetwork.com Home</a>	<a href="#">Recipes &amp; Cooking</a>	<a href="#">Quick &amp; Easy</a>	<a href="#">Healthy Eating</a>	<a href="#">Holidays &amp; Parties</a>	<a href="#">Shows</a>	<a href="#">Chefs</a>	<a href="#">Video</a>	<a href="#">Shop</a>
--------------------------------------	---------------------------------------	----------------------------------	--------------------------------	--	-----------------------	-----------------------	-----------------------	----------------------

Search

Comparison Shop for Kitchen Appliances & Utensils at Shopzilla & BizRate. Also in Europe.

[Site Map](#) [Terms of Use](#) [Infringements](#) [Privacy & CA Privacy Rights](#) [Advertise With Us](#) [About](#) [Help](#) [Contact Us](#)

© 2010 Television Food Network G.P. All rights reserved.