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# Drunken Chicken

**From the Kitchen of:** David

**Servings:** 8

**Prep Time:** 45 minutes **Bake Time:** 30 minutes **Bake Temp: 375**

**Ingredients:**

* 4 chicken breasts (boneless and skinless)
* Salt and pepper
* 1 cup flour
* 2 Tbls olive oil
* 2 Tbls butter
* 1 large onion, finely chopped
* 1 tsp parsley
* 1 16 oz can diced tomato
* ½ tsp cinnamon
* ¼ tsp ground clove
* ¼ cup packed brown sugar
* 1 cup sweet vermouth
* ½ cup golden raisins

Season chicken with salt and pepper, dredge in flour. In large skillet, brown chicken in oil and butter. Place in shallow 3 quart casserole. In same skillet, cook onions until transparent. Add parsley, tomatoes with liquid, cinnamon, clove, brown sugar, vermouth and raisins. Simmer uncovered 15-20 minutes, stirring occasionally. Pour over chicken and bake at 375 for 30 minutes.

Serve with mashed potatoes.