

## POMEGRANATE GLAZED CHICKEN WITH PEARS AND LEEKS

*From Gail's Kitchen*

I developed this scrumptious, sweet-and-tangy recipe in order to showcase Ontario pears in a main-course recipe. It's an easy dish that's perfect for holiday meals, dinner parties or family suppers (kids will enjoy it, too). I used Rush Creek Winery's Pearfection, a dry pear wine, in this recipe. For information on purchasing Ontario fruit wines, visit [www.fruitwinesofontario.ca](http://www.fruitwinesofontario.ca).

4 servings

### Glaze

- 1/4 cup pomegranate molasses or syrup
- 1 tbsp Dijon mustard
- 1 tbsp liquid honey
- 1/2 tsp kosher salt
- 1/4 tsp pepper
- 1/4 tsp ground cinnamon
- 1/4 tsp ground allspice (optional)
  
- 3 tbsp extra virgin olive oil or grapeseed oil
- 1 medium onion, diced
- 3 medium leeks (white and light green part only), quartered lengthwise and sliced in 1/4-inch lengths
- 3 cloves garlic, minced
- 1/2 tsp kosher salt
- 1/4 tsp ground cinnamon
- 1/4 tsp freshly ground nutmeg
- 1/4 tsp freshly ground black pepper
- 3/4 cup Ontario pear wine or dry white wine
- 1 1/2 cups chicken broth
- 3 Ontario pears, halved, cored and cubed
- 3 sprigs fresh thyme or 1/2 tsp dried thyme
- 1 whole chicken (about 3 1/2 lbs), cut in quarters or eighths\*
- 1/4 cup fresh pomegranate seeds (optional)

**For glaze:** In a small bowl, combine pomegranate molasses, mustard, honey, salt, pepper, cinnamon and allspice (if using). Set aside.

In a large skillet or sauté pan, heat oil over medium heat. Add onion and cook, stirring occasionally, for 3 minutes. Add leeks and cook until softened and golden, about 3 to 4 minutes. Stir in garlic, salt, cinnamon, nutmeg and pepper. Cook for 1 minute.

Turn heat to high. Add pear wine and cook, stirring occasionally, until very little liquid remains, about 3 or 4 minutes. Stir in chicken broth and thyme, and cook until liquid comes back to a boil. Turn off heat and stir in pears. Spread mixture evenly into a roasting pan.

Coat chicken pieces with about one-half of glaze mixture. Place on top of pear mixture in roasting pan. Drizzle remaining glaze over exposed pear mixture. Cook in a 400°F oven for 30 minutes. Baste chicken with pan juices. Reduce heat to 375°F. Cook another 15 to 20 minutes or until chicken is no longer pink inside and juices run clear. Serve chicken atop pear and leek pan sauce. Sprinkle with pomegranate seeds, if desired.

\*Variations: Use a whole chicken instead of parts: Roast for 70 to 80 minutes, basting with pan juices after 45 minutes. This recipe works well with whole Cornish hens, too (roasting time is approximately 45 minutes, depending on size).