

## Cherry Chipotle Chicken

### Gather the following ingredients:

2 Large chicken breasts  
1/2 Large, white onion  
2 lbs fresh/frozen dark, sweet, pitted cherries  
32 oz box chicken stock  
1 tsp chipotle powder  
1 tsp mustard powder  
1/2 cup brown sugar  
4 cups water  
4 Tbsp sugar  
Kosher salt  
Black Pepper

### Gather the following equipment:

Large/Small bowl  
Measuring spoons  
Liquid/Dry measures  
Sharp knife  
Cutting board  
Large saute pan  
Meat thermometer  
Large lid for pan  
Small lid for small bowl  
2 forks  
Tongs

Begin by brining your chicken. Pour 4 cups water into large bowl. Whisk in 3 Tbsp. kosher salt and 4 Tbsp. sugar until dissolved. Add chicken breasts, cover and set in refrigerator for at least 30 minutes, can be done overnight.

Chop onion into large chunks. Add cherries, onion, chicken stock, chipotle powder, mustard powder, brown sugar, 1/2 tsp salt, and a couple grinds fresh black pepper to saute pan and whisk to combine. Add chicken on top, pushing down into broth. Bring to boil over high heat. Once boiling, reduce heat to medium, cover, and simmer for 10 minutes. After 10 minutes, flip chicken with tongs and simmer, covered, for an additional 5 to 15 minutes. (Using thermometer temp to just 150 F, cooking times will vary with poultry thickness)

Once chicken is at 150 F, remove breasts to small bowl and cover, set aside. Return pan to high heat and continue to boil for 15 – 20 minutes or until reduced by 3/4, it will be a dark maroon color and thick. Be sure to stir occasionally.

While sauce is reducing (and after the chicken has sat covered for at least 10 minutes) remove chicken to cutting board. Using one fork to hold the chicken, stick the other fork in the edge of the chicken and pull through to shred. Continue to shred all the chicken. Place back in bowl and cover until reduction is ready.

Add shredded chicken back to hot pan. Stir to coat with reduction, cover for 5 minutes.