

## **Roasted Chicken Breasts with Fruit Vinegar**

You'll not only get great flavor and juicy meat by letting your chicken soak up this fruity marinade, you'll get beautifully dark, crisp skin as well. Use whatever fruit vinegar you have on hand. If you're buying a new bottle, I recommend a fig balsamic.

Serves 4

1-1/2 tablespoons fruit vinegar  
1 tablespoon Worcestershire sauce  
3 tablespoons olive oil  
Salt and freshly ground black pepper  
1-3/4 pound bone-in, skin-on chicken breasts (about 2 large)

In a small bowl or glass measuring cup, whisk together the vinegar, Worcestershire, and olive oil until emulsified. Season generously with salt and pepper and transfer to a large ziploc bag. Add the chicken, squeeze out all the air, and zip closed. Fold the bag in half and refrigerate for several hours, turning occasionally if you think of it.

Preheat the oven to 400 degrees.

Fit a rimmed baking sheet with aluminum foil and coat with nonstick spray. Remove the chicken from the marinade (let excess marinade drip off) and place on the baking sheet. (Discard marinade.) Pat chicken gently with paper towels.

Roast in the hot oven for about 30 minutes, or until a thermometer inserted in the thickest part of the breast reaches 175 degrees. Cool slightly, then cut the meat off the bone in one large chunk and slice crosswise for serving.