

*Fresh Ideas featuring:*

Fresh *Fruits*  
from *Chile*



### **Pollo con Chilean Peaches**

2 three-pound chickens, quartered  
2 tsp. medium-grind pepper  
4 to 8 cloves fresh garlic, minced  
2 pounds ripe Chilean peaches, rinsed, cut into thick wedges  
2 cups chopped onion  
1 cup peach brandy or schnapps  
2 Tbs. freshly-grated ginger  
Salt to taste  
Parsley sprigs for garnish

Preheat oven to 350 degrees. Season chicken with salt, pepper and garlic. Arrange chicken quarters closely in single layer in baking pan. In bowl, combine peaches, onion, brandy and ginger. Pour over chicken.

Bake about 1 hour, basting occasionally, until chicken is done. Garnish with parsley.

Serves 8



**Chilean Fresh Fruit Association**  
[www.cffausa.org/foodservice](http://www.cffausa.org/foodservice)

