

Chicken Mandalay

- 4-6 Boneless chicken breasts
- 3 TBSP Flour
- 1 TBSP Curry powder
- 2 tsp Salt
- 2 Tbsp sugar
- 2 Boullion cubes
- 1 Large onion
- 1 Cup water
- 1 Jar apricots (baby food)
- 2 tsp Lemon Juice
- 2 tsp soy sauce
- 4 Tbsp vegetable oil

Cut chicken into large bite size pieces. Shake pieces of chicken with mixture of Flour, Curry Powder, and salt in a paper or plastic bag to coat lightly. Brown chicken in vegetable oil in large frying pan. Place chicken in a baking dish.

Stir sugar, boullion cubes, onion, water, apricots, lemon juice, and soy sauce into drippings in frying pan. Heat to boiling, crushing boullion cubes. Pour over chicken. Cook covered at 350 degrees for 1 hour. Serve over rice or noodles.