

## **Bourbon Chicken** by Vickie Wright

4 Lbs. chicken cut into bite size pieces

2 cloves crushed garlic

2 tsp. crushed red pepper

1/2 cup orange juice

2/3 cup light brown sugar

4 Tbs. ketchup

2 Tbs. cider vinegar

1 cup water

2/3 cups soy sauce

Fill jars (with chicken) to 1 inch head space, pack down, bring all ingredients except chicken to a boil, pour over chicken to cover chicken. If you don't have enough juice add extra orange juice or water to the top of the jars. wipe rims, place on lids and rings. Pressure can pints for 75 minutes quarts for 90 minutes at 11 Lbs. pressure.

To serve thicken with a little cornstarch and pour over rice.

ENJOY!