

Chicken Freezer Plan: “Dump Chicken”: Chili Maple Glazed, Creole Chicken, Garlic Dijon Chicken, Lemon & Garlic Chicken, Lemon Marinade Chicken, Spiced Citrus Chicken, and Spicy Sweet Glazed

10 1/2 lbs Chicken Pieces (56 chicken pieces)

1/4 cup Bell pepper
5 Cloves Garlic + 2 Teaspoons
3/8 Cup Onion
2 Tablespoons Fresh Parsley

2 Tablespoons Water
1/2 Teaspoon Dried Basil
1 Teaspoon Cayenne
3 Tablespoons chili powder
2 Tablespoons Paprika
7/8 Teaspoon Pepper
1 3/4 teaspoons Salt

2/3 Cup Apricot Preserves
1/4 Cup Cider Vinegar
4 Tablespoons GFCE Dijon Mustard
1 1/4 Teaspoons GFCE hot pepper Sauce
1/3 Cup GFCE Ketchup (I prefer juice sweetened)
1 Cup Lemon Juice
1/4 Cup Lime Juice
1 1/2 Tablespoons Maple Syrup
1/2 Cup Olive Oil
2 Tablespoons Orange Juice
2 Teaspoons Red Wine Vinegar
1/3 GFCE Soy Sauce
1/4 Cup Vegetable Oil
2 Teaspoons GFCE Worcestershire Sauce

14 Ounces Tomatoes