

## Winter Quilting Recipe

Are you stuck inside with the snow and cold weather? Get out your crock pot and start this great dish in the morning. You'll have all day to piece that top together you have been working on. You won't have to give your dinner plans a second thought.

**Cranberry Chicken(From Sandy Brooks of Tacoma, Washington)**

**1 cup fresh or frozen cranberries**

**3/4 cup chopped onion**

**1/2 teaspoon salt**

**1/4 teaspoon ground cinnamon**

**1/4 teaspoon ground ginger**

**1 broiler / fryer chicken (about 3 1/2 pounds),quartered and skin removed**

**1 cup orange juice**

**1 teaspoon grated orange peel**

**3 tablespoons butter or margarine, melted**

**3 tablespoons all-purpose flour**

**2-3 tablespoons brown sugar**

**Hot cooked noodles**

In a slow cooker, combine the first five ingredients; top with chicken. Pour orange juice over chicken and sprinkle with orange peel. Cover and cook on low for 5-6 hours or until meat juices run clear. Remove chicken; de-bone and cut up the meat. Set aside and keep warm. Combine butter and flour until smooth; add to slow cooker. Cook on high until thickened, about 20 minutes. Stir in chicken and brown sugar; heat through. Serve over noodles. Yield: 4-6 servings.