

**Makes 4-6 Servings**

Use [Copper Fusion® 11" Fry Pan](#)  
and [Copper Fusion® 11" Covered Sauté Skillet](#)



# Nancy Waldeck's Southern Pepper Jelly Chicken

**Ingredients:**

1 TB Olive Oil

4 Boneless Skinless Chicken Breasts,  
cut in 2" pieces.

Kosher or Sea Salt to Taste

1 TB Unsalted Butter

2 Cloves Garlic, Grated

¼ tsp Crushed Red Pepper Flakes

¼ Cup Dry White Wine (or Apple Cider)

¼ Cup Pepper Jelly

¼ Cup Stone Ground Dijon mustard

4" Bamboo Skewers

# Nancy Waldeck's Southern Pepper Jelly Chicken



## Preparation:

### Step One

Heat the olive oil over medium heat in a 11" Chantal Copper Fusion Sauté pan with Lid. Season the chicken with salt and pepper, then sauté the chicken in batches until just golden on the exterior. Remove from the pan and set aside.

### Step Two


Melt the butter in sauté pan and add the garlic and red pepper flakes into the sauté pan. Cook and stir for one minute. Add the wine, jelly and mustard. Whisk together in the pan and let cook until melted and combined.

### Step Three

Return the chicken to the skillet, cover with the lid and finish cooking in the sauce, about 5 minutes

### Step Four

Skewer the chicken with the toothpicks and serve with **Warm Black-eyed Pea Salsa (Recipe below)**.



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## **Nancy Waldeck's Warm Black-eyed Pea Salsa**

**Ingredients:**

1 Tsp Olive Oil

½ Cup Chopped County Ham

1 Cup Minced Red Onion

2 Cloves Garlic, Grated

½ Tsp Ground Cumin

¼ Tsp Freshly Cracked Black Pepper

1 (16 oz) Bag Frozen Black Eyed Peas,  
Prepared as Package Directs

1 (14 ½) Can Chopped Tomatoes,  
Undrained

½ Cup Minced Fresh Cilantro

¾ Cup Chopped Sweet Cherry Peppers

Kosher Salt and Freshly Cracked Black  
Pepper to Taste

## Nancy Waldeck's Warm Black-eyed Pea Salsa



### Preparation:

Heat the olive oil over medium heat in a 11" Chantal Copper Fusion Sauté pan with Lid. Sauté the ham for 3-5 minutes or until just brown, add the onion, cook and stir for 3 minutes. Add the garlic, and sauté for 1 more minute. Stir in cumin and next 3 ingredients, cover with the lid and bring to a boil. Remove from heat and stir in cilantro and sweet peppers. Season to taste with salt and pepper.