



### **Praline Chicken**

6 chicken breast, flattened  
1 cup soy sauce  
Tarragon  
Pepper  
½ cup butter, divided  
½ cup brown sugar  
½ cup apricot preserves  
½ cup pecans  
½ teaspoon tarragon

Marinate chicken breast in soy sauce for 2 hours. Remove from marinade and season on both sides with tarragon and pepper to taste. Brown chicken in 1/4 cup butter in a skillet. Remove from skillet and place in casserole dish. Combine remaining butter, brown sugar, apricot preserves, pecans and ½ teaspoon tarragon in a saucepan. Simmer until bubbly. Pour over chicken and bake at 350 degrees for 25 to 30 minutes. Serves 6.