

Peachy Barbecue Chicken

2 tablespoons butter
2 tablespoons olive oil
6 boneless, skinless chicken breasts
1/2 onion, chopped
3/4 cup whiskey
2 cups barbecue sauce
1/2 cup peach preserves
1 tablespoon Worcestershire sauce
1/4 cup water
4 peaches, pitted and sliced into 8 slices each
Cooked brown rice

In a large skillet, melt butter and olive oil. Add chicken breasts and brown on both sides, about 5 minutes. Remove to a 9"x13" baking dish. Add onion to skillet and cook until translucent, about 3 minutes. Stir in whiskey off the heat. Simmer for about 3 minutes to cook and reduce slightly. Add barbecue sauce, preserves, Worcestershire sauce and water. Bring to a simmer. Pour over chicken and add peaches on top. Cover with foil and bake at 300 degrees for about 45 minutes or until chicken is done through and the peaches are softened. Serve over rice.