Balsamic Fig Glazed Chicken

3-4 Bone In Chicken Breasts

1 Tablespoon butter

1 medium shallot

1/4 teaspoon salt

1 clove garlic, minced

1 (12 oz) jar fig preserves

2 Tablespoons honey

3 Tablespoons balsamic vinegar

5 sprigs thyme

½ cup walnuts

½ cup gorgonzola – crumbled (optional)

Melt butter in saucepan.

Add shallot and salt and cook 3-4 minutes.

Add garlic and saute 1 minute.

Add fig preserves, honey, balsamic vinegar and a sprig of thyme.

Bring to a boil.  Simmer 10 minutes until thickened.

Place chicken in a baking dish and season with salt and pepper.

Spoon glaze over chicken.  Top with more fresh thyme.

Bake 44-55 minutes in a 350 oven.

Sprinkle nuts and cheese over chicken if desired.  Serve.