

HONEY-LEMON-SOY BAKED CHICKEN

Ingredients

- 1/4 cup soy sauce
- 1/2 cup ketchup
- 1/4 cup fresh lemon juice
- 1/4 cup honey or brown sugar, packed
- 2 frying chickens, halved or cut into pieces
- Cold water
- 1 Tbsp cornstarch

Directions

1. In a large bowl, whisk together soy sauce, ketchup, lemon juice, and honey or brown sugar.
2. Arrange chicken in a single layer in a flat dish and pour marinade over.
3. Refrigerate for several hours or overnight.
4. Cover with foil and bake for 1 hour at 325 degrees.
5. Remove foil, baste with sauce and bake uncovered for 10 to 15 minutes, or until tender and browned.
6. To thicken sauce, mix a little cold water with cornstarch and stir into sauce.
7. Serve over rice, if desired.

Serves 4 to 6