



HONEY CHICKEN

¼ cup soy sauce

2 tablespoons honey

½ to 1 teaspoon black pepper

1 chicken, cut up into serving pieces (or enough to feed 4 people)

Heat oven (or grill) to 350 degrees. Combine soy sauce, honey and black pepper in a large bowl and stir to blend honey evenly into mixture. Add chicken pieces and stir or toss with your hands to coat all over with soy sauce mixture. Place in a shallow baking pan wide enough that the chicken pieces aren't crammed together. Bake 30 minutes and remove breast pieces. Bake 10 minutes more, or until dark meat is cooked through. Serves 4 to 6. If you cook this dish using boneless meat, cut cooking time by about 10 minutes.