

Honey soy glazed chicken

6-8 pieces of chicken legs, drumsticks and thighs

Sauce Ingredients:

1/2 cup soy sauce

1/2 cup honey

2 cloves crushed garlic

2 tablespoons sweet chili sauce

1/4 cup molasses or date syrup (silan)

1 teaspoon crushed or grated ginger

Directions:

Preheat the oven to 375 F.

Clean chickens and set aside. Mix all sauce ingredients in a plastic ziploc bag. Put chicken carefully into bag and zip shut and massage sauce into chicken and let marinate about fifteen minutes and flip bag to second side and marinate another fifteen minutes. Do this twice more so that you've marinated the chicken for about an hour. Take a rimmed baking sheet and line with foil and take chicken out of bag and place on foil. Carefully pour most of the marinade over the chicken, discard the extra. Roast the chicken for 50 minutes to an hour or until the chicken is beautifully browned and fully cooked. Serve with sauce spooned over chicken and it's lovely over rice.