

Baked Teriyaki Chicken

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Rated: ★★★★★

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Photo By: Margeaux

Prep Time: 30 Minutes
Cook Time: 1 Hour

Ready In: 1 Hour 30 Minutes
Servings: 6

"A spicy, homemade teriyaki of soy sauce, cider vinegar, ginger and garlic enlivens your choice of chicken cuts. Easy to double for a large group."

INGREDIENTS:

1 tablespoon cornstarch	1 clove garlic, minced
1 tablespoon cold water	1/2 teaspoon ground ginger
1/2 cup white sugar	1/4 teaspoon ground black pepper
1/2 cup soy sauce	12 skinless chicken thighs
1/4 cup cider vinegar	

DIRECTIONS:

1. In a small saucepan over low heat, combine the cornstarch, cold water, sugar, soy sauce, vinegar, garlic, ginger and ground black pepper. Let simmer, stirring frequently, until sauce thickens and bubbles.
2. Preheat oven to 425 degrees F (220 degrees C).
3. Place chicken pieces in a lightly greased 9x13 inch baking dish. Brush chicken with the sauce. Turn pieces over, and brush again.
4. Bake in the preheated oven for 30 minutes. Turn pieces over, and bake for another 30 minutes, until no longer pink and juices run clear. Brush with sauce every 10 minutes during cooking.

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