

Honey Baked Chicken

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Original recipe can be found at: <http://southernfood.about.com/od/bakedchicken/r/r90328a.htm?p=1>

Ingredients:

2 pounds chicken
1/2 cup flour
1 1/2 teaspoons Creole seasoning or a seasoned salt blend
1/3 cup honey
1/4 cup brown sugar
4 tablespoons lemon juice
2 teaspoons soy sauce



Preparation:

Heat oven to 350°.

Wash chicken and pat dry. Toss in a food storage bag with the flour and seasoning.

Arrange chicken in a 9x13-inch baking dish. Bake for 30 minutes.

In a saucepan, heat honey with brown sugar, lemon juice, and soy sauce, stirring to blend.

Pour the honey mixture over the chicken pieces and return to the oven. Bake for 30 to 40 minutes longer, turning the chicken pieces or baste with extra sauce – every 10 to 15 minutes.

Serves 4.