

Chicken Oriental
From Patti's Mom in Thunder Bay, Canada

This marinade is best if the chicken is allowed to marinate for 8 – 24 hours in the refrigerator. This is great served with rice.

Ingredients:

- Chicken pieces, (for instance; 4 legs, 8 thighs, 4 breasts), skin removed.
- $\frac{1}{2}$ cup soy sauce (low sodium is best)
- 2 cloves garlic, minced
- 1 tsp. ginger
- 2 tbsp. vegetable oil
- $\frac{1}{2}$ tsp. Salt (can be omitted)
- $\frac{1}{4}$ tsp. Pepper
- 1 tbsp. sherry

Method:

1. Mix soy sauce, garlic, ginger, oil salt, pepper and sherry together in a heavy duty Ziplock bag.
2. Add the chicken pieces. Make sure there is enough marinade to completely cover the chicken
3. Marinate in the refrigerator for at least 30 minutes and up to 24 hours.
4. Bake in 350 °F oven until done, about an hour. The chicken will turn crispy and brown.