# Baked Teriyaki Chicken

## Description

A much requested chicken recipe! Easy to double for a large group. Delicious!



## Summary

**Yield:** 6
**Prep Time:** 1 1/2 hours
**Category:** Poultry
**Cuisine:** American
**Tags:** Football Chicken

## Ingredients

- 2 tbsp cornstarch
- 2 tbsp cold water
- 1 cup sugar
- 1 cup soy sauce
- 1/2 cup cider vinegar
- 2 clove garlic minced
- 1 tsp ground ginger
- 1/2 tsp pepper
- 12  skinless chicken thighs

## Instructions

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.

Preheat oven to 375 degrees.

Place chicken pieces in a lightly greased 9x13 inch baking dish.

Brush chicken with the sauce.

Turn pieces over, and brush again. Cover with foil.

Bake in the preheated oven for 30 minutes.

Turn pieces over, and bake for another 15 - 30 minutes, uncovered, until no longer pink and

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juices run clear.

Brush with sauce every 10 minutes during cooking.

## Notes

can use on tri-tip and salmon

line pan with foil

cover the chicken for the first 30 minutes

put pan to soak right away

serve over white rice with snow peas for a full meal