

Gingery Baked Chicken Legs



PREPARATION TIME

10 minutes



COOKING TIME

30 minutes



PERFECT PARTNER

rice casserole



**MONEY
Cook's
SAVER**

Look in the frozen food section for the best bargain on chicken legs or drumsticks that have been individually frozen. Store in the freezer for up to 3 months. Just defrost and cook as needed.

SHOPPING LIST

• chicken • soy sauce • sherry

ON HAND

• brown sugar • ground ginger
• garlic • dry mustard

INGREDIENTS

- 1/4 cup dry sherry or chicken broth
- 1/4 cup soy sauce
- 1/4 cup firmly packed brown sugar
- 1 teaspoon ground ginger
- 1/4 teaspoon dry mustard
- 1 clove garlic, minced
- 8 chicken legs (1 1/2 pounds total)

SERVES **4**

COOKIN' *Xpress*

• Mix the sauce ingredients in step 1 in a resealable plastic bag. It will save washing a bowl and precious minutes during cleanup time.

Make Ahead

Combine leftover chicken with sliced water chestnuts, celery, cashews, green onions and mayonnaise for an oriental chicken salad.

◆ VARIATION

For a hotter sauce, stir in 1/4 teaspoon cayenne pepper in step 1 or use 1/2 teaspoon hot red pepper sauce.

- 1** Preheat oven to 350°F. Combine sherry, soy sauce, brown sugar, ginger, dry mustard and garlic in a large bowl; mix well.



- 2** Pierce chicken in several places with a fork. Add chicken to sauce in bowl; toss to coat well.



- 3** Place chicken and sauce in a baking dish. Cover with foil.



- 4** Bake chicken, turning once, for 30 minutes. Remove foil during last 5 minutes of baking to brown skin if desired.

