

Chicken Piquant

Julie Gawle

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

1 1/2 cups rose' wine
1/2 cup soy sauce
1/2 cup salad oil
4 tablespoons water
2 cloves garlic
2 teaspoons ginger
1/2 teaspoon oregano
2 tablespoons brown sugar
chicken pieces
battered bread crumbs (for
garnish) (optional)
sour cream (for garnish)
(optional)

In a bowl, combine the wine, soy sauce, salad oil, water, garlic, ginger, oregano and brown sugar.

Place the chicken pieces in a casserole dish.

Pour the sauce over the top of the chicken.

Bake at 375 degrees for one hour.

Sprinkle with battered bread crumbs and/ or sour cream, if desired.

Per Serving (excluding unknown items): 1132 Calories; 109g Fat (85.1% calories from fat); 8g Protein; 35g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 8241mg Sodium. Exchanges: 0 Grain(Starch); 3 1/2 Vegetable; 22 Fat; 1 Other Carbohydrates.