

Drunken Chicken

Sandy Olmsted

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*1/4 cup dark rum
1/4 cup soy sauce
1/4 cup strained lime juice
1 (3-1/4 to 4-pound)
chicken, cut into sixteen
small pieces
2 cups vegetable oil (if
frying)*

In a bowl, combine the rum, soy sauce and lime juice.

Place the chicken into a deep non-metal bowl. Pour the liquid over the chicken. Stir to coat all the pieces.

Marinate for two hours at room temperature or overnight in the refrigerator, stirring occasionally.

When ready, barbeque or broil the chicken until done. Alternatively, pat the chicken dry, sprinkle with salt and pepper, dip in flour, and fry in two cups of (non-smoking) vegetable oil in a ten-inch skillet for 6 minutes on each side.

Per Serving (excluding unknown items): 3381 Calories; 233g Fat (66.1% calories from fat); 262g Protein; 7g Carbohydrate; 1g Dietary Fiber; 1358mg Cholesterol; 5157mg Sodium. Exchanges: 36 Lean Meat; 1 1/2 Vegetable; 24 Fat.