Chicken Teriyaki

Rita Meny - Haubstadt, IN Treasure Classics - National LP Gas Association - 1985

Servings: 6

6 to 8 chicken pieces
1 can (16 ounce) Sunkist
orange or diet orange soda
2 tablespoons teriyaki
sauce
salt (to taste), if needed
2 to 3 tablespoons,
cornstarch

Preparation Time: 5 minutes Bake Time: 1 hour

Clean the chicken removing any fat or skin. Place in a 13x9-inch casserole dish.

In a bowl, mix together the soda and teriyaki sauce. Pour over the chicken. Cover with foil.

Bake in the oven at 350 degrees for one hour.

Baste the chicken three or four times during the baking time.

Remove the chicken and thicken the sauce with the cornstarch.

Good served with buttered noodles or rice.

Per Serving (excluding unknown items): 239 Calories; 16g Fat (62.9% calories from fat); 21g Protein; 1g Carbohydrate; trace Dietary Fiber; 99mg Cholesterol; 307mg Sodium. Exchanges: 3 Lean Meat; 0 Vegetable; 1 1/2 Fat.