

CHICKEN IN SOY SAUCE



Take a chicken, and cut up in small pieces, cut through bone. About a 4 lb is a very good size. Place in a baking pan, 2 pieces of garlic chopped fine and 2 pieces of crystallized ginger sliced. Add chicken then make a mixture of soy sauce, and water of same amount. Pour over chicken and bake until done about 1 1/4 hours, If you start it on top of the stove. Bake at 400 degrees.

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I find we like this best with Chun King Soy Sauce  
Make sure you have enough soy sauce to cover at least half of your chicken so you may use almost any size or amount of chicken.

*Audrey Torre*