



SHOYU CHICKEN

INGREDIENTS:

For Sauce

1/2 c. golden brown sugar

1/2 c. shoyu

1/2 c. water

2 cloves garlic (crushed)

2 lb. bone in, skin on chicken
(can be made with drumsticks or thighs)

*Note: thicker parts will need to be
cooked longer.

Drumsticks - 1 hour

Thighs - 1 hour & 15-20 minutes

DIRECTIONS:

1. Mix then boil sauce ingredients in pot.
2. Place chicken in pot and cover with lid. Lower heat to medium/low and boil for approximately 1 hour or more. *See note for chicken cooking times
3. Take chicken out of pot and place on a broiling pan.
4. Broil chicken in oven until brown - approximately 2-3 minutes on each side.

