



HONEY NUTTY CHICKEN

- 1/4 Cup Honey
- 2 Tablespoons Worcestershire Sauce
- 2 Tablespoons Oil
- 1 Tablespoon Lemon Juice
- 1 3/4 Teaspoon Salt, Divided
- 2 1/2 Pounds Chicken Parts
- 3/4 Cups Cornflake Crumbs
- 1/3 Cup Finely Chopped Nuts

DIRECTIONS

1. Combine Honey, Worcestershire sauce, oil, lemon juice and 1 1/4 teaspoon salt.
2. Pour over chicken coming completely.
3. Cover and refrigerate for 24 hours, turning once.
4. Combine cornflake crumbs, nuts and remaining salt.
5. Lift chicken pieces from marinade,
6. Coat with crumb mixture.
7. Arrange on a rack in a shallow baking pan.
8. Bake in a 325 degree oven until chicken is render, about 1 hour.