



## BAKED CHICKEN TERIYAKI

- 1 Fryer Chicken, cut into pieces
- 2 Tablespoons Soy Sauce
- 2 Tablespoons Minced Onion
- 1 Tablespoon Worcestershire Sauce
- 1 Tablespoon Cider Vinegar
- 1 Tablespoon Water
- 1 Clove Garlic, Halved

## DIRECTIONS

1. Heat oven to 350 degrees.
2. Rinse chicken and pat dry.
3. Place in baking dish close together.
4. Mix remaining ingredients and pour over chicken.
5. Baked 30 minutes.
6. Turn chicken and baste with marinade.
7. Bake 15 minutes and repeat marinade process.
8. Bake an additional 15 minutes.