



Ina's Indonesian Ginger Chicken

Adapted from Ina Garten

BAH Note: Ina's original recipe calls for two chickens. When I made this, I had neither the freezer space nor the appetite for 7 pounds of chicken. So I cut that in half. If you've got a crowd to feed, or space in the deep freeze, go ahead and make a big batch.

- 1 chicken, approximately 3 1/2 pounds, quartered (or 3 1/2 pounds of chicken parts)
- 1/2 cup honey
- 1/4 cup plus 2 tablespoons soy sauce
- 1/4 cup grated fresh ginger
- Dash of sriracha hot sauce (optional)

Combine the honey, 1/4 cup soy sauce, and grated ginger in a small sauce pan. Heat over low to melt the honey and stir well. Taste for seasoning and add 1 to 2 tablespoons more soy sauce if desired. If using sriracha, add a few drops and taste. Add more if desired.

Place the chicken skin side down in a baking pan and cover with the sauce. Cover the pan with aluminum foil and marinate overnight in the refrigerator.

Approximately 30 minutes before you're ready to cook, pull the pan out of the refrigerator and let the pan sit at room temperature.

Heat the oven to 350 degrees.

Place the covered pan in the oven and bake for 30 minutes. Then carefully remove the foil, turn the chicken skin side up, and raise the temperature to 375 degrees. Bake for another 30 to 45 minutes until the chicken is fully cooked and the sauce turns a deep, dark brown.

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