

Teriyaki Chicken

Lennie Jo Barnes

This is quick and easy. I saw it done on television years ago and make it for my family all the time. There are different versions of this recipe so I came up with one myself.

2 lbs. cut-up pieces of chicken...mostly thighs and legs because the guys in my life prefer them. Wash with water and set aside.

In a bowl I mix...

¼ cup peanut oil

¼ cup of soy sauce

1 TLB. of minced garlic

1 TLB. of rice vinegar

I will sometimes give it a pinch of brown sugar; or a little more soy if it cooks down to much.

Simple dunk chicken pieces in bowl or marinate for an hour. I place them in my electric skillet at 350° adding sauce until meat is tender and internal liquids run clear. Cook for about an hour.