

California Chicken

Recipe provided by Lydia McCart

Preheat oven to 350°

Skinned chicken pieces

1 can of pineapple chunks – drain and reserve juice

Wet mixture:

½ c honey

½ c soy sauce

½ c pineapple juice

Dry mixture:

½ c flour

½ tsp. pepper

½ tsp. ginger

½ tsp. nutmeg

½ tsp. garlic salt

Dredge chicken in dry mixture. Put in baking pan and pour wet mixture over chicken. Bake covered, basting often. 10 minutes before done, add pineapple chunks and leave uncovered. Total baking time is 1 hour.