

## SWEET & HOT CHICKEN

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- 1 whole chicken
- 1/2 cup butter
- 1/2 cup Worcestershire sauce
- 1 large clove garlic
- 1/2 cup red pepper jelly
- 1 T dijon mustard
- 1 cup orange juice
- 1 T ginger powder
- 3 dashes Tabasco sauce

Pat chicken dry and cut into quarters. Place chicken into a baking pan. Combine all other ingredients in a saucepan and heat until the pepper jelly is melted and the sauce is smooth. Pour sauce over chicken and marinate for a minimum of 2 hours. Preheat oven to 350° when you're ready to cook.

Bake chicken for 1 hour, basting chicken pieces occasionally with the marinade in the pan. Cook until chicken is done and nicely browned, about 1 hour. Serves 4-6.

