



Japanese Chicken

6–8 boneless, skinless chicken breasts
1/4 cup flour
2 tbsp butter

Sauce:

1/4 cup soy sauce
1/2 cup water
1/4 cup liquid honey
2 tbsp wine vinegar
Ginger, to taste

Toss chicken with flour. Brown in butter, then transfer to a greased casserole dish.

Mix sauce ingredients and pour over chicken. Cover.

Bake at 400°F until bubbly, then reduce to 325°F and bake for 1 hour 15 minutes.

Baste occasionally while cooking.