



Teriyaki Chicken

Prep:	30 mins
Cook:	1 hr 30 mins
Total:	2 hrs
Servings:	6

Ingredients

- 1 tablespoon cornstarch
- 1 tablespoon cold water
- ½ cup white sugar
- ½ cup soy sauce
- ¼ cup cider vinegar
- 1 clove garlic, minced
- ½ teaspoon ground ginger
- ¼ teaspoon ground black pepper
- 12 skinless chicken drumsticks

Method

1. In a saucepan over low heat, combine the cornstarch, cold water, sugar, soy sauce, vinegar, garlic, ginger and ground black pepper. Let simmer, stirring frequently, until sauce thickens and bubbles.
2. Preheat oven to 170 °c
3. Place chicken pieces in a lightly greased inch baking dish. Brush chicken all over with the sauce.
4. Bake in the preheated oven for 45mins. Turn pieces over, and bake for another 45 minutes, until no longer pink and juices run clear.
5. Brush with sauce every 10 minutes during cooking.