

Chicken Teriyaki

1 tablespoon cornstarch
1 tablespoon cold water
1/2 cup white sugar
1/2 cup soy sauce
1/4 cup cider vinegar
1-2 clove garlic, minced
1/2 teaspoon ground ginger
1/4 teaspoon ground black pepper
12 skinless chicken thighs



- ✦ In a small 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.
- ✦ Preheat oven to 425 degrees F (220 degrees C).
- ✦ Place chicken pieces in a foiled and lightly greased baking dish. Brush chicken with the sauce. Turn pieces over, and brush again.
- ✦ Bake in the preheated oven for 30 minutes. Turn pieces over, and bake for another 30 minutes, until no longer pink and juices run clear. Brush with sauce every 10 minutes during cooking.

- ✦ You can always make a double batch of the souse:
 - ✦ 1/3 to marinate the chicken, sometimes I do it overnight
 - ✦ 1/3 for baking the chicken
 - ✦ 1/3 for dipping the chicken while you eat it (if you like extra souse)
- ✦ Cook some rice and appx 15 min prior to the chicken been done, removed the chicken to a separate plate, spread the rice in a baking dish where the chicken was baking and place the chicken over rice for the last minutes of baking