

Karen's Sticky Chicken

Submitted By:

Jolene Neufeldt in,
Manitoba



Ingredients

2 lb Chicken legs
1/4 cup Ketchup
1/2 cup Honey
1/4 cup Soy sauce
3 tbsp Brown sugar
2 tbsp Sesame seeds
To taste Salt and pepper
Garnish Sliced green onion

Instructions

- 1 Season chicken with salt and pepper. Bake chicken legs until brown, about 20 minutes at 400F
- 2 Turn oven down to 350F and add sauce. Cook 20 minutes more. Basting once or twice
- 3 Remove from oven when done and garnish with green onions and more sesame seeds.

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