

CHICKEN KUN KOKI (KOREAN)

3*broiler -fryers(about 2 pounds each) quartered.

$\frac{1}{2}$ cup chopped green onions

$\frac{1}{2}$ cup soy sauce

teaspoon pepper

$1\frac{1}{2}$ cups water

$\frac{1}{2}$ cup honey

MAKES 6 servings

1. * Make a large shallow pan out of double -thick heavy foil . (Pan should be big enough to hold chicken pieces in a single layer.) Place on grill about 6 inches above hot coals; place chicken quarters; skin side down, in pan. 2. Combine green onions soy sauce, pepper and water in a small saucepan; pour over chicken pieces. (Sauce should about half cover them.) 3. Cook slowly, turning and basting often with sauce in pan , 1 hour, or just until chicken is tender. 4. Lift chicken out of pan with tongs and place directly on hot grill. Blend honey into sauce in pan; brush over chicken. 5. Grill, turning and brushing with remaining sauce, 10 minutes longer, or until richly.

* Breasts and leg-thighs may also be used. Sauce penetrates better when skin is removed, but meat is more moist with skin left on.

* Use flat, large baking pan.

Try ginger or curry in the sauce.