

# CHICKEN KUN KOKI

## Ingredients

- 3 broiler/ fryers about 2 pounds each quartered chicken
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- ½ cup chopped green onions
- ½ cup honey
- ½ cup soy sauce
- 3 teaspoon pepper
- 1½ cups water

## Instructions

Make a large shallow pan out of double thick heavy foil. (Pan should be big enough to held chicken pieces in a single layer.) Place on grill about 6 inches above hot coals; place chicken quarters, skin side down, in the pan. Combine green onions, soy sauce, pepper, and water in a small saucepan; pour over chicken pieces. (Sauce should about half cover them). Cook slowly, turning and basting often with sauce in the pan, 1 hour, or just until chicken is tender. Lift the chicken out of the pan with tongs and place directly on a hot grill. Blend honey into the sauce in pan; brush over chicken. 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 the skin is removed, but meat is moister with the skin left on.

## Notes

Use a flat, largo baking pan Try ginger or curry in the sauce.