

# CHICKEN KUN KOKI

## Ingredients

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

## Instructions

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.)
2. Place on grill about 6 inches above hot coals; place chicken quarters, skin side down, in the pan.
3. Combine green onions, soy sauce, pepper, and water in a small saucepan; pour over chicken pieces. (Sauce should about half cover them)
4. Cook slowly, turning and basting often with sauce in the pan, 1 hour, or just until chicken is tender.
5. Lift the chicken out of the pan with tongs and place directly on a hot grill.
6. Blend honey into the sauce in pan; brush over chicken.
7. Grill, turning and brushing with remaining sauce, 10 minutes longer, or until richly
8. Breasts and leg-thighs may also be used.
9. 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.