

## **RHUBARB GLAZED CHICKEN**    **Pat Harris**

Remove skin and tips from 3 dozen chicken wings (or 12 thighs). Place in large shallow pan

Combine and pour over chicken:

2 c finely cut rhubarb

½ c grated ginger

¼ c minced garlic

½ c lite soy sauce

1 c honey, softened in microwave

1 T sesame oil

¼ c or to taste sweet chili sauce (Mae Ploy)

Lemon juice to taste

Sauce should cover chicken by about ¼ inch; add water or chicken stock if necessary.

Cover pan tightly with aluminum foil and bake at 350° F for 2-3 hours.

Uncover pan and increase heat to 375° F. Bake another 45 minutes, turning chicken a couple of times.

When done, the glaze will have penetrated the chicken which will be very tender, fall apart and be yummy.