

Teriyaki-Lemon Glazed Chicken

Prep Time: overnight

Cook Time: approx. 45 Minutes

Ready in approx. 1 Hour

Makes 4 servings.



3 lb	broiler-fryer chicken, quartered	1.4kg
1/2 cup	Kikkoman Teriyaki Marinade & Sauce	120ml

Teriyaki-Lemon Glaze

1/4 cup	sugar	60ml
2 tbsp	Kikkoman Teriyaki Marinade & Sauce	30ml
1 tsp	grated fresh lemon peel	5ml
1 tbsp	lemon juice	15ml
4 tsps	cornstarch	20ml
1/4 tsp	dried thyme leaves, crumbled	1ml
1/2 cup	water	120ml

Directions

- 1** Rinse chicken under cold water; pat dry with paper towels. Pour Kikkoman Teriyaki Marinade & Sauce over chicken in large plastic food storage bag. Press air out of bag; close top securely. Turn bag over several times to coat all pieces well. Refrigerate 8 hours or overnight, turning bag over occasionally.
- 2** Prepare Teriyaki-Lemon Glaze; keep warm.
- 3** Place chicken on grill 6 inches from hot coals and cook 40 to 45 minutes, or until no longer pink near bone, turning pieces over frequently. (Or place chicken on rack of broiler pan. Broil 5 to 7 inches from heat source 45 minutes, or until no longer pink near bone, turning over frequently).
- 4** Combine ingredients for Teriyaki-Lemon Glaze in small saucepan. Cook, stirring, until sauce boils and thickens.
- 5** To serve, spoon 2 to 3 tablespoonfuls Teriyaki-Lemon Glaze over each chicken quarter.

Recipe courtesy of Kikkoman