

Honey Mustard Chicken

Makes lots of sauce; great with rice!

INGREDIENTS:

3 lbs. Chicken pieces

½ c Liquid honey

¼ c Melted butter or margarine

¼ c Dijon mustard

2-4 tsp Curry powder

Pinch cayenne pepper

METHOD:

Place chicken in single layer in a large ovenproof dish. Combine honey, butter, mustard, curry powder and cayenne. Pour over chicken. Bake, uncovered, at 350 F for 20 minutes, basting once. Turn pieces over, baste again and bake another 20 minutes, or until pieces are no longer pink inside. Serves 4.