Easy Sticky Chicken

Sweet…yes. Spicy…yes. Sticky…no Very good flavor but I had the same problem other reviewers mentioned about the sauce not thickening up. I will make it again with the following changes: 1. Dredging the chicken strips in flour before sauteing, which will help them brown better and help thicken the sauce. 2. Saute on med.-high heat instead of medium. The heat called for in the recipe is not enough to sear the chicken. 3. Simmer the sauce while I am preparing the chicken, then add to the chicken as called for. Because, it took much longer than 8-10 minutes to reduce the sauce, and the chicken dried out. I should add my husband loved this recipe. The flavors are good. Thanks

Ingredients:

3 -5 pounds bone in chicken with skin (folks usually use legs and/or thighs)
1 cup ketchup
1 cup honey

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Ingredients:

3 -5 pounds bone in chicken with skin (folks usually use legs and/or thighs)
1 cup ketchup
1 cup honey
1 cup brown sugar
½ cup low sodium soy sauce
½ teaspoon garlic powder

Directions:

Preheat oven to 350.

In a sauce pot, combine ketchup, honey, brown sugar, soy sauce, and garlic powder over medium heat.

Bring it just to a boil while stirring. Remove from heat.

Arrange chicken pieces in 9×13 dish. Pour entire amount of sauce over chicken, turning pieces with tongs to coat.

Place in oven, uncovered, turning chicken after 45 minutes.continue baking another 30minutes

Fifteen minutes before cooking time is up, flip pieces once more and baste with sauce.

Source : allrecipes.Com