

Polynesian Chicken

- 1- 2 ½ to 3 lb broiler fryer chicken, cut up
- 1 clove garlic
- 2/3 cup water
- ¼ cup salad oil
- 2 Tbsp lemon juice
- 2 Tbsp spicy brown mustard
- 3 packets **G Washington's Golden Seasoning & Broth**
- ½ tsp chili powder
- ½ tsp sugar

Combine crushed garlic, water, salad oil, lemon juice, mustard, **G Washington's Golden Seasoning & Broth**, chili powder and sugar. Pour over chicken pieces in large bowl and refrigerate for several hours or overnight, turning chicken once or twice. Drain and reserve marinade.

Preheat broiler for 10 minutes. Place chicken, skin side down, in broiler pan. Place 8 to 9 inches from heat. Brush chicken with marinade and broil 20 minutes on one side, basting with marinade every 5 minutes. Turn; brush with marinade and broil 15 to 20 minutes on second side, basting every 5 minutes.

Serve over coked rice or spaghetti.

Serves 4

