

Balsamic Glazed Chicken

Recipe By *Nechama Norman*



Cooking and Prep:  1
h 40 m

Serves:  6

Contains:   

Preference: Meat

Difficulty: Easy

Occasion: Shabbat

Source: Whisk by Ami

Magazine

Ingredients (8)

Main ingredients

- 6 chicken bottoms
- 1/4 cup **Tuscanini Balsamic Vinegar**
- 1/4 cup honey
- 1/4 cup light brown sugar, packed
- 2 tablespoons soy sauce
- 3 garlic cloves, minced or 3 cubes **Gefen Frozen Garlic**

1 tablespoon minced fresh ginger or 3 cubes **Dorot Gardens Frozen Ginger**

1/2 teaspoon black pepper

Start Cooking

Prepare the Chicken

1. Whisk together balsamic vinegar, honey, brown sugar, soy sauce, garlic, ginger, and pepper in a baking dish. Add chicken and marinate overnight.
2. Preheat oven to 350 degrees Fahrenheit. Cover and bake for one and half hours, basting every 10-20 minutes.