

Nessralla Farm Halifax

Root Beer Glazed Chicken



This recipe is really all about the sweet and tangy root beer barbecue sauce that you can use on anything your grilling or roasting heart desires. Our example dish uses chicken; we subbed all thighs for the other parts and roasted in the oven on a rainy day, but it would also work nicely on the grill. Because of the sugar content of the sauce you'll want to add it to your dish towards the end of cooking to avoid too much char. This is a perfect dish for a picnic or potluck and we bet the sauce would be tasty on pork too!

Ingredients

- 1 (3- to 4- pound) chicken, cut into 8 pieces
- ¼ tsp salt

- ¼ tsp black pepper
- 1 cup root beer
- 1 cup ketchup
- ¼ cup lemon juice
- 3 tbsp brown sugar
- ½ tsp garlic powder
- ½ tsp onion powder
- ½ tsp ground ginger

Preparation

1. Preheat oven to 350. Coat a 9x13" baking dish with oil or cooking spray; place chicken pieces in dish and season with salt & pepper.
2. Bake 45-50 minutes or until no pink remains in chicken and juices run clear.
3. Meanwhile in a medium saucepan combine remaining ingredients; mix well and bring to a boil over medium heat, stirring occasionally.
4. Reduce heat to medium-low and simmer 20 minutes or until sauce is reduced by about half.
5. Brush chicken with sauce and return dish to oven; bake an additional 10 minutes. For added color, broil chicken 1-2 minutes at the end.
6. Plate with your sides of choice and Enjoy!!