



## Recipe: Teriyaki Chicken



1 lb skinless, boneless chicken breasts, cut into strips (can also use 1 lb chicken wings, trimmed)  
1 C soy sauce  
1/2 C Coca-Cola®  
2 Tbsp orange juice  
1 Tbsp fresh ginger, minced  
1 clove garlic, minced  
Salt, pepper and chili powder to taste  
1/4 C vegetable oil

Combine all marinade ingredients and marinate chicken overnight. Place chicken on a well-oiled pan and bake at 350 for about 30 minutes. Remove from oven, slide chicken around in the pan to sop up the caramelized sauce, baste with additional marinade and return to oven for another 15 minutes.

-- Submitted by Jenna C. Haldeman of Tigard, Oregon