

INDONESIAN GINGER CHICKEN

(adapted from Ina Garten)

- 1/2 cup honey
- 1/4 cup soy sauce
- 4 cloves of garlic, minced
- 1/4 cup freshly grated ginger
- 1 chicken, quartered
- Parsnips, peeled and cut in large pieces



Heat the honey, soy sauce, garlic, and ginger in a small saucepan, until the honey melts and the sauce is smooth. Let it cool, and pour over the chicken arranged on a baking dish, skin side down. Cover the dish with aluminum foil and marinate overnight in the fridge.

Heat the oven to 350F. Place the dish in the oven, still covered, and cook for 45 minutes. Remove the foil, turn the chicken skin side up, add the pieces of parsnips around the chicken, making sure to coat them with some of the sauce forming at the bottom of the dish. Increase the oven temperature to 375F and continue baking for at least 30 minutes, until parsnips are tender, and the chicken is fully cooked. The sauce should be very dark brown.