

## Honey Curry Baked Chicken

By: Dottie Baltz

Serves 6

- ~ One whole chicken (3 pounds), cut into pieces, skin removed
- ~ 2 tablespoons butter, melted
- ~ 1/2 cup honey
- ~ 1/4 cup prepared yellow mustard
- ~ 2 teaspoons curry powder
- ~ 1 teaspoon salt
- ~ 1 teaspoon course black pepper

Preheat oven to 350 degrees.

After removing the skin from the chicken, lightly salt and pepper the chicken and then set aside. Mix the butter, honey, mustard, curry, salt and pepper to make the marinade. Put the chicken in a plastic container with a lid and pour the marinade on top of the

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chicken and put it in the fridge for at least one hour, up to eight hours. Pierce the chicken to allow the marinade to get inside the chicken.

After the chicken is done marinating, place the chicken in a glass baking dish that has been sprayed with a non-stick cooking spray. Pour any remaining marinade over the chicken and cover with aluminum foil.

Bake chicken for 30 minutes covered. Remove foil, baste chicken with juices and continue to cook for an additional 30-45 minutes, or until juices run clear.

### **Variations:**

Stone ground mustard is a great alternative to plain yellow mustard.

If using boneless skinless chicken breasts, baste chicken every 15 minutes and reduce total cooking time to 35-45 minutes. Cover the chicken for the first 20 minutes and then cook uncovered for the remainder of the cooking time until juices run clear.