

SWEET OR SAVORY HONEY CHICKEN



Ingredients:

4 chicken breasts
1/2 cup water
1 tablespoon chicken bullion powder
4 tablespoons white vinegar
2 tablespoons soy sauce
1 jar (8oz) of Garlic Infused Honey

This recipe can be made with any combination of Elderberry Family Farms Infused Honeys. Try Orange-Ginger or Elderberry Honey, etc. Feel free to experiment and use your own ideas!

Place chicken in 9x13 baking dish. Mix water, bullion, vinegar, and soy sauce together well in a bowl. Pour mixture over chicken. Pour jar of Garlic Infused Honey over chicken. Cover and bake at 350 degrees until chicken is cooked through - about 30 minutes. The sauce can also be used as a marinade or glaze for BBQ. It tastes great served alone or poured over rice. Enjoy!

Recipe by Theresa Echols

Our favorite version of this recipe is with the Garlic Infused Honey, but don't let that stop you from making it your own! Making this recipe with Ginger Infused Honey or Orange Infused Honey is amazing too! Even mix two or 3 honeys together to turn up the flavor a notch!

We hope you enjoy this sweet or savory Honey Chicken recipe!