

## HONEY-GLAZED CHICKEN LEGS

*(adapted from Food and Wine, May 2011)*

1/4 cup + 1 tsp honey  
2 Tbs + 1 tsp fresh lemon juice  
2 Tbs soy sauce  
salt and pepper to taste  
4 chicken legs (or 8 chicken thighs)

Make the glaze by mixing all the honey, lemon juice, and soy sauce. Sprinkle the chicken legs with salt and pepper, then use a brush to cover them with the glaze. Place the chicken legs on a baking sheet, skin-side down, cover with aluminum foil, and slow roast at 325F for about 40 minutes. Flip the pieces to have the skin side up, brush some more of the glaze over, cover with aluminum foil again, and continue cooking for another 40-45 minutes. *(If you want to finish the recipe later, place it in the fridge).*

Increase the oven temperature to 425F, remove the aluminum foil and roast until the skin is dark brown, 10 to 15 minutes (a little longer if roasting from the fridge).