

Silan-Glazed Chicken

From thepeppermillinc.com

Ingredients:

½ cup silan
2 tbsp soy sauce
2 cloves garlic, crushed
2 tsp lemon juice
4 chicken legs

Directions:

1. Preheat oven to 375 degrees.
2. Combine the silan, soy sauce, garlic and lemon juice.
3. Place the chicken thighs in a pan and pour the silan mixture evenly over the chicken.
Bake for about 45 Minutes, until the skin is crispy and juices run clear when the chicken is pricked with a fork.