

Diemand Farm Honey Ginger Chicken

*Courtesy of Diemand Farm and **In Our Grandmothers' Kitchens***

Ingredients:

1/2 cup grated fresh ginger (watch your knuckles as you grate!)
1/4 cup finely chopped garlic
1/2 cup soy sauce
1/4 cup water
1 cup native honey (Doreen Stevens uses Warm Colors Apiary's Deerfield Wildflower flavor)
5 to 6 pounds Diemand Farm fresh chicken pieces
chopped herbs as needed for garnish (parsley, chives, and a little thyme)

Instructions:

Place the ginger, garlic, soy sauce, water, and honey in a small saucepan. Heat the mixture just enough to melt the honey and combine all the ingredients. Cool the liquid briefly; then put it in a bowl with the chicken pieces. Marinate the chicken in this liquid in the refrigerator for 3 to 4 hours, or overnight if possible.

Preheat the oven to 350 degrees. Place the chicken, skin-side down, in a large roasting pan. Pour the marinade over it, and cover the pan with foil. Bake the chicken for 3/4 hour.

Remove the foil, turn the chicken over, re-cover the pan with foil, and roast for another 3/4 hour. Remove the foil, and put the pan back in the oven. Brown the chicken for 10 to 15 minutes.

Remove the chicken to a platter, and cover it to keep it warm. Strain the pan drippings through a fine sieve into a saucepan. Cook over medium heat until the drippings are reduced in half to make a sauce. (When I tried the dish I didn't bother reducing the sauce, and it had plenty of flavor!)

Pour half of the sauce over the chicken and serve the rest on the side.

Sprinkle the chopped herbs over the chicken just before serving. At Diemand Farm this dish is usually served with barley (boiled and tossed with butter and herbs) or brown rice. Buttered noodles would work well, too.

Serves 6 to 8 farmers. (Diemand Farm portions are large!)