

La Choy Orange Festival Chicken

- 1 Cup Orange Juice
- 1/4 Cup each: La Choy Soy Sauce, Olive Oil
- 3 Tablespoons Honey
- 1 Tablespoon each: Dijon Mustard, Grated Orange Peel
- 1-1/2 Teaspoon each: Garlic Powder, Ground Ginger
- 1 to 1-1/2 pounds of chicken pieces
- Orange Slices (optional)

In a large bowl, combine all ingredients except for chicken and orange slices; mix well. Add chicken, cover and marinate in refrigerator for at least two hours. Place chicken on grill over medium-hot coals. Grill, basting occasionally with marinade and turning often, for about 20 minutes or until chicken is no longer pink. Discard any remaining marinade. Garnish with orange slices if desired. Makes 4 servings.

