

MARINATED CHICKEN

- 1 pak KNORR GOLDEN ONION SOUP MIX
- 1 cup water
- $\frac{1}{4}$ cup Mazola corn oil
- 2 tablespoons vinegar
- 1 (3-pound) broiler-fryer chicken,
cut into serving pieces
- 1 tablespoon corn starch
- $\frac{3}{4}$ cup water

Combine Soup Mix and water. Bring mixture to boil, stirring occasionally. Reduce heat; partially cover and simmer 5 minutes. Remove from heat; cool. Stir in oil and vinegar. Put chicken into bowl; spoon soup mixture over. Cover and let marinate in refrigerator at least 3 hours. Remove chicken from marinade and arrange in small roasting pan. Spoon a little marinade over chicken, reserving remainder for gravy. Bake chicken in 350°F. (moderate) oven until tender, about 1 hour. Remove chicken from pan; keep warm. Blend corn starch with $\frac{1}{4}$ cup marinade; stir into mixture in pan. Add remaining marinade and $\frac{3}{4}$ cup water. Cook over medium heat; stirring constantly until gravy boils. Serve over chicken. Makes 4 servings.