



## Members Recipe Book

### Devilled Chicken

Wendy Agius

#### Ingredients

1.5 chicken pieces (I use drumsticks)  
2 tbs oil  
2 tbs lemon juice  
2 tbs lemon rind  
2 tbs vinegar  
1 tbs brown sugar  
1 teasp dry mustard  
1 teasp soy sauce  
1 onion chopped  
2 cloves garlic chopped  
1 cup tomato sauce  
salt & pepper to taste

#### Method

- Saute chicken in oil until golden, remove and drain off excess oil and place in long casserole dish in one layer.
- Saute onion and garlic until onion is translucent, combine all other ingredients and bring to boil simmer for 1 minute to combine.
- Adjust ingredients to your taste (e.a. "Add more sugar, lemon etc.)
- Pour over chicken pieces, cover and bake in oven approximately 180degC until cooked.