

CHICKEN & MAPLE SYRUP

SOURCE: It's a Secret Cookbook (each recipe has a secret/special ingredient)

INGREDIENTS:

Chicken pieces for skewering (legs & thighs, especially)
1 medium yellow or white onion, thinly sliced
1 tsp salt
Dash pepper
1 clove garlic, minced
Dash ground nutmeg
2/3 C unsweetened ORANGE JUICE (this recipe's secret)
1/4 C MAPLE SYRUP (another of this recipe's secrets)

DIRECTIONS:

Pierce chicken pieces at intervals with a fine skewer - place in shallow baking dish. Add onions, garlic, ORANGE JUICE, MAPLE SYRUP, salt, pepper & nutmeg.

Cover & refrigerate about 8 hours or overnight. Preheat grill. Remove chicken from marinade. Place on grill & cook 15 minutes. Turn over & brush with more MAPLE SYRUP. Cook another 15-20 minutes or till very tender.

Serve hot.