WICKER’S ORANGE GLAZED CHICKEN

1-3 pound chicken, cut up

1 cup Wicker’s Original Flavor Barbecue Sauce and Baste

1 large onion

2 tablespoons cornstarch

2/3 cup chicken broth

¼ cup orange juice

½ teaspoon ground ginger

2 teaspoons orange peel

2 tablespoons sugar

1 cup orange sections

Place chicken in single layer in shallow baking pan.

Pour in sauce and allow to marinate for 1 hour.

Bake in 350 degree ovenfor 35 minutes, remove from oven and drain drippings.

Place ¼cup of drippings in a medium skillet.

Slice onion into thin rings and sauté in drippings for 5 minutes.

Dissolve cornstarch in broth and stir into onions.

Stir in juice, ginger, peel and sugar, cook until slightly thickened and add orange sections.

Spoon over chicken and continue baking 15 minutes more.

Makes 6 servings.