



## From the Recipe Box of Moon Shine Trading Company™

This is a beautiful and tasty dish – well worth the time of preparation!

### CHINESE ORANGE CHICKEN

Preheat oven to 375 degrees. Remember to baste the chicken frequently to give it a tasty, laquered coating.

Grated zest from 2 oranges	2/3 cup orange juice
4 tablespoons HONEY from the Gourmet Honey Collection™	
3 tablespoons soy sauce	2 tablespoons sesame oil
1 tablespoons grated fresh ginger	1/4 teaspoon red pepper flakes
2 teaspoons crushed garlic	
2 chickens cut into pieces and trimmed of fat and extra skin	
salt and pepper to taste	

**Marinade:** Combine first 8 ingredients. Toss them together with the chicken. Cover and refrigerate overnight.

**Baking:** Place in baking pan. Do not crowd. Season with salt and pepper. Pour 2/3 cup of the marinade into the pan. Bake for 1 hour.

**Sauce:** Pour all the marinade into a saucepan. Boil for 10 minutes to thicken. Drizzle over chicken. Garnish with scallions and serve.



Moon Shine Trading Company is a division of Z Specialty Food, LLC  
[www.zspecialtyfood.com](http://www.zspecialtyfood.com) • 800-678-1226