

Community Dining Room Ginger Chicken

7 pounds of chicken parts or boneless (skinless if desired) chicken breasts
1 cup honey
 $\frac{3}{4}$ cups low sodium soy sauce
 $\frac{1}{4}$ cup minced garlic (8 to 12 cloves)
 $\frac{1}{2}$ cup peeled and grated fresh ginger root

Cook the honey, soy sauce, garlic, and grated ginger root in a small saucepan over low heat until the honey is melted. Arrange chicken with skin side down in a single layer in a shallow baking pan and pour sauce over chicken. Cover the pan tightly with aluminum foil and marinate for minimum of 2 hours or overnight in the refrigerator. If desired, turn the chicken a couple of times during the marinating process.

When ready to bake, preheat oven to 350 degrees F.

Place the baking pan in the oven and bake for 30 minutes. Uncover the pan, turn the chicken, skin side up and increase temperature to 375 degrees F. Continue baking for 30 minutes or until the juices run clear and the sauce is a rich, dark brown.

Strawberry Shortcake made with Cream Biscuits

Makes 12-15 small biscuits

400 Degree Oven

2 cups all-purpose flour
1 tablespoon baking powder
 $\frac{1}{4}$ teaspoon salt
1 $\frac{1}{4}$ cups heavy cream with a tad of vanilla (optional)
Sprinkling of sugar (optional)
Fresh mint

Mix ingredients to form dough. Roll out and cut with biscuit cutter. Sprinkle a dusting of sugar over biscuits if desired.

Bake on cookie sheet for 10 minutes or until tops start to turn light brown

Serve with strawberries, peaches, blueberries (or mixed fruit) and fresh whipped cream (and/or vanilla ice cream).

Decorate with fresh mint