
Garlic Crusted Chicken

This one makes the whole house smell great!

This uses a variation of Mingo's
Barbeque Sauce Recipe.

Quantity	Ingredients	Preparation Notes
1	Roasting Chicken	✿ Clean and prepare chicken for roasting, put in roasting dish, breast down.
1	Stick margarine melted	✿ Melt margarine in a 2 Cup measuring cup or bowl
1/4 Cup	Soy Sauce	✿ Add soy sauce and garlic to melted margarine
1/4 Cup	Minced Garlic (Dried)	✿ Stir vigorously
		✿ Using brush, coat inside cavities and outside of the chicken
		✿ Turn the chicken over so that breast side is up and coat the rest of the chicken including cavities.
		✿ Pour any remaining sauce over the chicken.
		✿ Bake at 350 until meat thermometer says that it is done. A six to seven pound chicken will take about 2 1/2 hours.