

Soy Marinated Roast Chicken Legs

Ingredients

6 Chicken Legs
1 T Vegetable Oil
1 t Sesame Oil
1/3 c Soy Sauce
3 T Mirin
3 T Sake
4 clv Garlic (peeled and crushed)
1 Ginger (1 inch knob, thinly sliced)
2 T Sugar

Instructions

1. Make 3-4 incisions on each chicken leg across the muscle tendon to help the marinade penetrate, set chicken aside.
2. In a medium bowl mix together sesame oil, soy sauce, mirin, sake, garlic, ginger, and sugar. Add chicken and mix well. Place in fridge to marinate overnight.
3. Preheat the oven to 375°F. Take the chicken legs out of the marinade and pat dry with paper towels.
4. Roast chicken for 25-30 minutes. Cook the marinade for 5 minutes then, brush the legs with sauce during the last 10 minutes of cooking.
5. Turn off the oven and leave the chicken inside until you are ready to serve. This way the chicken legs will be juicy and succulent.