

Honey Mustard Roast Chicken

Ingredients

1/2 c Honey
1/3 c Mustard
3 t Curry Powder
6 T Unsalted Butter (melted)
1/8 t Ground Black Pepper
0 ds Cayenne
4 Chicken Breasts (bone-in,
skinless)

Instructions

1. In a large bowl, combine the honey, mustard, curry, butter, cayenne, and pepper; blend well. Add chicken and mix until well coated. Refrigerate overnight.
2. Heat the oven to 375 F.
3. Arrange the chicken breasts meaty side up in a lightly greased baking pan. Pour sauce over each piece of chicken. Cover with foil. Bake for 45 minutes.
4. Remove foil and baste the chicken with pan juices. Continue baking, uncovered, for 30 minutes longer, basting every 10 to 15 minutes.