

CopyCat Golden Corral Bourbon Street Chicken

Ingredients

1 pound chicken leg or thigh meat, cut into bite-size chunks
4 ounces soy sauce
1/2 cup brown sugar
1/2 teaspoon garlic powder
1 teaspoon powdered ginger
2 tablespoons dried minced onion
1/2 cup Jim Beam bourbon whiskey
2 tablespoons white wine

Directions

Mix all the marinade ingredients and pour over chicken pieces in a bowl. Cover and refrigerate (stirring often) for several hours (best overnight).

Bake chicken at 350 degrees F for 1 hour in a single layer, basting every 10 minutes. Remove chicken. Scrape pan juices with all the brown bits into a frying pan. Heat, and add white wine. Stir and add chicken. Cook for 5 minutes and serve.