

Brown Sugar Baked Chicken

SKINLESS CHICKEN PIECES (YOUR CHOICE)**1/2 CUP LIGHT BROWN SUGAR****1 TSP. ONION POWDER****3 TBSP. YELLOW MUSTARD****SALT & PEPPER****1 TBSP. SMOKED PAPRIKA****2 CUPS CHICKEN BROTH****1/2 CUP MELTED BUTTER**

Rub the chicken well with the mustard, then place in a 13x9 baking dish. Sprinkle it with brown sugar, salt, and pepper. Add broth and melted butter. Then sprinkle with the paprika and onion powder.

Bake uncovered in a 350-degree oven for 1 hour or until chicken is done. Temperature of chicken must reach at least 175 degrees F (safe internal temperature).

Other Options: Regular paprika can be used instead of smoked. If you use regular paprika, put a little liquid smoke in the baking dish if desired.

Garlic: Add some fresh garlic or garlic powder if desired.

If you want to cook chicken with the skin on, go ahead!