

Soy-Glazed Black Pepper Chicken

Ingredients

- 1/4 cup Chinese dark soy sauce
- 2 Tbsp. freshly ground black pepper
- 3 lbs chicken thighs and/or drumsticks

Directions

Mix the soy sauce and the black pepper in a wide saute pan. Add the chicken and, using your hands, cover the chicken with the sauce, including under the skin. Place the chicken skin-side down on the pan, all in one layer. Cover the pan and cook, under medium-high heat, until you can hear it boiling. Reduce heat to low, and cook, covered, for 15 minutes. Turn chicken and cook, covered, for 20 more minutes. Serve.

<http://www.marga.org/food/int/hakka/thighs.html>