

JAPANESE CHICKEN

4 to 6 boneless chicken breasts
2 eggs, beaten
1/2 cup flour
Margarine or butter

Sauce:

3 Tbsps soy sauce
3 Tbsps water
1 cup white sugar
1/2 cup white vinegar
1 tsp seasoned salt (optional – I *don't tend to use it*)

Put eggs in one flat bowl and flour on a rimmed plate.
Dip chicken pieces in egg, then flour. Brown in butter in pan.
Arrange in glass baking dish.
Mix sauce ingredients together and spoon over chicken in dish.
Bake @ 375 F for ~ 25 - 30 mins till cooked through.
Serve over rice.