

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.