

## **Corn Flake Cookies**

**1 ½ cups butter**

**1 1/3 cups sugar**

**4 eggs**

**5 cups flour**

**2 tsp vanilla**

**½ cup corn flour or cornstarch**

**1 cup corn flakes**

Cream together sugar and butter, add vanilla. Stir in lightly beaten eggs. Fold in the flour and cornstarch. Mixture must not stick to hands when touched. Roll dough into small balls, and then roll in the corn flakes. Bake at 350 until golden brown.

## **Hoisin-Glazed Roast chicken**

*Courtesy Food Network Magazine*

**¼ cup low- sodium soy sauce**

**2 Tbsp Chinese rice wine**

**2 Tbsp hoisin sauce**

**2 Tbsp honey**

**2 Tbsp oil**

**1 star anise pod, broken into points, we used a dash of anise**

**½ tsp pepper**

**2 Tbsp chopped fresh cilantro**

**3 scallions, finely chopped**

**3 cloves garlic, coarsely chopped**

**2 quartered chickens (3 to 3 ½ pounds each), we used chicken tenders**

Combine the first 8 ingredients in a bowl. Add the chicken and toss. Cover and refrigerate 4 hours.

Put chicken mixture in a pan, add ¼ inch of water and bake at 350 degrees for 20 minutes. Internal temperature should register 160 degrees