Sweet Garlic Chicken

adapted from http://myfridgefood.com/recipes/entree-chicken/sweet-garlic-chicken/

Ingredients

4 pieces of chicken
4 garlic cloves, minced
4 tablespoons brown sugar
1 tablespoon olive oil
additional herbs and spices, optional
corn flakes crumbs, optional

Method

1. Saute garlic in oil until tender.
2. Remove from heat and stir in brown sugar, plus any additional spices and/or corn flakes crumbs if desired.
3. Line a cookie sheet and spray or coat with thin layer of oil.
4. Place chicken on sheet, and pour on sauce.
5. Bake at 450 for 15-30 minutes for tops, 45min -2 hours for bottoms.

The original recipe was from chicken breasts, but I also used it for bottoms and my kids finished every last piece.