

**SWEET & SOUR CHICKEN**

**CONNIE Mc/MOM**

**24 CHICKEN BREASTS , SKINNED**

**4 CUPS SUGAR**

**2 CUPS VINEGAR**

**1 CUP PINEAPPLE JUICE**

**1 CUP CATSUP**

**1/4 CUP SOY SAUCE**

**4 TEAS ACCENT**

**2 TEAS SALT**

**BRING TO A BOIL AND POUR OVER CHICKEN. BAKE TWO HOURS  
AT 325<sup>0</sup> BASTING FREQUENTLY. COVER CHICKEN IF POSSIBLE  
WITH SAUCE**

**SAUCE MAY NEED TO BE THICKENED WITH A CORNSTARCH  
THICKENING AFTER CHICKEN HAS BEEN LIFTED OUT**