

# Baked Sweet and Sour Chicken

- 2 chickens, cut up and skinned
- 1-2 cups sugar (depending on preference)
- 2 chicken bouillon cubes
- 1 cup ketchup
- 1/4 cup soy sauce
- 1/4 cup cornstarch
- 1/2 cup cold water

In a saucepan, combine the sugar, chicken bouillon, ketchup, and soy sauce. Stir over medium heat until sugar and bouillon are dissolved.

Mix cornstarch and water in a small bowl, then add to the saucepan and cook until thickened. Remove from heat and pour over the chicken.

Cover and bake in a 350 degree oven for 1 1/2 hours.

Serve over rice. Serves 10 to 12.