Garlic Scallion Soy Roast Chicken
Serves 5
4 scallions
1 knob of ginger about 1 1/2 inch piece
10 cloves garlic, peeled
1/3 cup soy sauce
2 tablespoons rice wine (optional)
2 tablespoons brown sugar
5 whole chicken legs with thighs
Rice and steamed greens to serve

1. In a blender or food processor, combine scallion with ginger, garlic, soy sauce, rice wine, and brown sugar, blend until well mixed.
2. Combine chicken with soy sauce mixture and marinate chicken for at least 4 hours, preferably overnight.
3. Preheat your oven to 325 degrees. Cover roasting pan with chicken for 1 hour, then increase oven temperature to 425, remove foil and roast for another 30-40 minutes or until chicken is browned. Remember to baste the chicken every 10-15 minutes to prevent it from drying out!
4. Serve chicken on rice with sauce and greens.