



Polynesian Baked Chicken

½ cup Butter or Margarine
1 cup Flour
1 teaspoon Seasoned Salt
4 lbs. Chicken Pieces
1 cup Orange Juice
2 tablespoons Lemon Juice
½ cup Brown Sugar
1 tablespoon Cornstarch
1 tablespoon Soy Sauce
½ teaspoon Salt
2 cups sliced Papaya

Melt butter in large baking pan. Combine flour and seasoned salt. Dredge chicken pieces in flour mixture; arrange in baking pan, skin side down. Bake in electric oven at 350° F for 40 minutes; turn and bake 20 more minutes. In a saucepan, combine orange juice, lemon juice, sugar, cornstarch, soy sauce, and salt; cook until mixture thickens. Gently stir in papaya and pour mixture over chicken. Bake for 10 more minutes.

Yield: 8 servings