Honey Lime Chicken

3 Tablespoons soy sauce

2 Tablespoons honey

2 Tablespoons hot water

2 Tablespoons fresh lime juice

1 Tablespoon oil

1 Tablespoon fresh grated ginger

2 garlic cloves, minced

6-8 chicken drumsticks

1/2 teaspoon pepper

Skin each chicken drumstick.

Cut a slit in each drumstick and sprinkle with pepper.

Heat pan with cooking spray. Brown chicken on each side.

Combine soy, honey, water, lime juice, oil, ginger and garlic.

Pour sauce over chicken. Turn to coat.

Transfer to 375 oven and cook 30 minutes.

Serve with pan sauce.