

2 whole chickens -- quartered

1/4 cup salad oil

1 teaspoon salt

1/4 teaspoon pepper

15 1/2 ounces pineapple chunks in syrup -- unsweetened

1/2 cup sugar

2 tablespoons cornstarch

3/4 cup cider vinegar

1 tablespoon soy sauce

1/4 teaspoon ginger

1 chicken bouillon cube

1 large green or red pepper -- cut in 1/2" slices

Wash chicken, pat dry. heat oil in large skillet, add chicken, a few pieces at a time and brown on all sides. Remove as browned to shallow roasting pan. Arrange pieces skin side up. Sprinkle with salt and pepper.

Meanwhile, preheat oven to 350 degrees.

Make sauce, drain the pineapple chunks pouring syrup into 2 cup measure, add water to make 1 1/4 cups. In medium saucepan, combine sugar, cornstarch, pineapple syrup, vinegar, soy sauce. ginger and bouillon cube. Bring to a boil stirring constantly. Boil 2 minutes. Pour over chicken. Bake uncovered 30 minutes. Add pineapple chunks and green or red peppers. Bake 30 minutes longer or until chicken is tender.