



Counter to Table Recipes

FROM THE CHEF'S CORNER

Recipe: HULU-HULI GRILLED CHICKEN

Date: AUG. 2021

Ingredients:

Directions:

1 C Packed Brown Sugar

3/4 C Ketchup

3/4 C Reduced-Sodium Soy Sauce

1/3 C Sherry or Chicken Broth

2-1/2 t Minced Fresh Gingerroot

1-1/2 t Minced Garlic

6 Lbs Boneless Skinless Chicken Thighs

1. In a small bowl, mix the first 6 ingredients. Reserve 1-1/3 cups for basting; cover and refrigerate. Divide remaining marinade between 2 large shallow dishes. Add 12 chicken thighs to each; turn to coat. Refrigerate, covered, for 8 hours or overnight.

2. Drain chicken, discarding marinade.

3. Grill chicken, covered, on an oiled rack over medium heat for 6-8 minutes on each side or until a thermometer reads 170 degrees; baste occasionally with reserved marinade during the last 5 minutes.