

From the kitchen of David and Jennifer Deaven

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Servings: 4

5. Slice chicken into 1/4" slices, serve with sauce.
- 3 minutes per side.
4. Place chicken on grill, brush with sauce and cook about liquid consistency.
- sauce thickens. Add water as needed to bring to thick

Meat/Chicken Teriyaki

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- A: 3/4C soy sauce
1C sugar
1t molasses
6c garlic, minced
2T ginger, grated
1/2t black pepper
1 cinnamon stick
1T pineapple juice
- B: 8 chicken thighs, skinless
- C: 2T cornstarch
2T water

1. Combine (A) in saucepan, bring to boil, reduce heat to low and stir to dissolve all sugar. Remove from heat and cool.
2. Place (B) in plastic bag with sauce, seal, and refrigerate overnight.
3. Remove chicken from sauce, place sauce in saucepan and bring to slow boil. Mix (C) and add to pan, stirring as



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