

Meat/Huli Huli Chicken

- A: 1/2C ketchup
1/2C soy sauce
1/2C brown sugar
1/4C vinegar
1" ginger, grated
3c garlic, minced
- B: 4# chicken, bone-in
1. Combine (A) in plastic bag, shake to combine.
 2. Add (B) and marinate in refrigerator overnight.
 3. Grill over medium coals about 30 minutes, turning and basting with marinade.
- Servings: 4

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From the kitchen of David and Jennifer Deaven