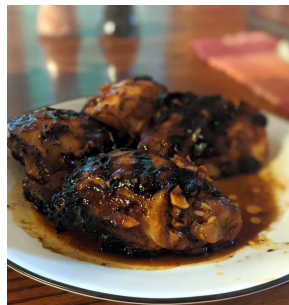


## Meat/Huli Huli Chicken

- 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*