

# MORTON & BASSETT SPICES®

## Huli Huli Chicken



- 2 pounds chicken thighs, cubed
- 2 cups brown sugar
- 1 cup ketchup
- $\frac{2}{3}$  cup soy sauce
- 1 cup pineapple juice
- 1 tablespoon Morton & Bassett Ground Ginger
- 2 teaspoons Morton & Bassett Garlic Powder
- 1 teaspoon Morton & Bassett Red Chili Flakes, plus  $\frac{1}{2}$  teaspoon for garnish
- 1 fresh pineapple, cubed
- Bamboo skewers, soaked

Preheat the grill to 500°F. In a large bowl, combine brown sugar, ketchup, soy sauce, and pineapple juice. Use a whisk to mix. Add M&B Ground Ginger, M&B Garlic Powder, and M&B Red Chili Flakes, and mix until combined. Add cubed chicken into the marinade and let sit for 20-40 minutes. Using pre-soaked skewers, alternate pieces of chicken and pineapple until the skewer is full. Set each skewer on the grill. Cook for about 10 minutes, rotate, and cook for another 10 minutes, or until chicken has an internal temperature of 165°F. Pull from heat and top with M&B Red Chili Flakes.

Servings: 6 | Time: 1 hour



[mortonbassett.com](http://mortonbassett.com)

