



Hawaiian Style Teriyaki Chicken

Ingredients:

4 boneless, skinless chicken breasts
1 C soy sauce
½ C brown sugar
2 cloves garlic, minced
1 tsp ginger, grated
½ C pineapple juice
½ C chopped green onions
½ C canned pineapple chunks (optional)

Sauce for serving:

1 C soy sauce
½ C brown sugar
2 cloves garlic, minced
1 tsp ginger, grated
½ C pineapple juice
1 tbsp cornstarch
1 tbsp water

In a bowl combine soy sauce, brown sugar, garlic, ginger and pineapple juice to make the teriyaki marinade.

Place chicken breasts in the marinade and refrigerate for at least 1 hour, or overnight for best results.

Preheat your grill or skillet over medium heat. Remove chicken from the marinade. Throw out the remaining marinade. Grill the chicken for 5-7 minutes per side or until cooked through.

While the chicken is cooking, make the **servin**g marinade: In a saucepan combine the first 5 sauce ingredients. Mix cornstarch with water and add to the saucepan. Stir until the sauce thickens.

Once the chicken is cooked, slice it and serve with the thickened teriyaki sauce. Garnish with chopped green onions and optional pineapple chunks.