



MY FAVORITE RECIPE





Cursos de Inglés ATS •

GRILLED HAWAIIAN CHICKEN





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INGREDIENTS





**3 pounds boneless,
skinless chicken thighs**





I cup
pineapple juice





**1 cup low-sodium
soy sauce**





**2/3 cup
brown sugar**





**1 tablespoon freshly grated
or finely minced ginger**





**6 cloves garlic,
finely minced**





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INSTRUCTIONS





**Place the chicken thighs
in a shallow dish.**





Whisk together the pineapple juice, soy sauce, brown sugar, ginger and garlic until the brown sugar is dissolved.





**Pour half of the marinade
over the chicken.**





**Refrigerate for at least 4
hours or up to 24 hours.**





**Refrigerate the remaining
marinade until the chicken is ready
to be grilled.**





**Preheat grill to medium
or medium-high.**





**Take out the refrigerated reserved
marinade and simmer in a small
saucepan on the stove.**





Place the chicken on the preheated grill and cook. Discard the marinade that was in the dish.





**During the last 3-4 minutes of cooking,
baste the chicken liberally with the
simmered marinade.**





**Serve the cooked chicken
with the warm marinade.**





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