

# HULI HULI CHICKEN

Prep time: 10 minutes  
Cook time: 45 minutes  
Serves 4 - 6 people



## INGREDIENTS

- 1.8kg Chicken Thighs and Drumsticks
- 1 cup Pineapple Juice, unsweetened
- 1/3 cup Soy Sauce
- 1/4 cup Brown Sugar
- 2 tablespoons Honey
- 1/4 cup Tomato Sauce
- 1/2 tablespoon Ginger, freshly grated
- 1 tablespoon Garlic, minced
- 1 teaspoon Cumin Spice
- 1 teaspoon Sriracha, adjust to taste
- 1/2 - 1 tablespoon Lemon Juice
- 1/4 cup Chicken Broth
- Green Onions, sliced for garnish

*Together, made better, with you:*

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## INSTRUCTIONS

1. Place the chicken pieces in a large self-sealing bag and season.
2. In a mixing bowl, mix the pineapple juice, soy sauce, brown sugar, sriracha, tomato sauce, ginger, cumin, lemon juice and garlic.
3. Pour marinade into the self-sealing bag with the chicken. Thoroughly mix so chicken is covered with marinade.
4. Seal and place in the fridge to marinate for at least 3 hours or overnight for best results.
5. When ready to cook - remove chicken from the fridge, and carefully drain. Set marinade aside. In a small saucepan simmer the remaining Huli Huli marinade for about 5 minutes.
6. Adjust taste with chicken broth, pepper and/or tomato sauce. If you want a thicker sauce then add more tomato sauce.
7. Braaiing: Oil your braai grate and add chicken. Braai for about 10 - 15 minutes each side. You may baste with cooked marinade towards the last 5 minutes of braaiing.