

# Hawaiian BBQ Chicken

## Ingredients

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3 lb Chicken Drumsticks (or Chicken Thighs)  
1/4 c Soy Sauce  
2 T Worcestershire Sauce  
1/4 c Rice Vinegar  
1 T Sugar  
1 T Honey  
1 1/2 t Ginger (grated)  
1/4 c Pineapple Juice  
1/4 c Ketchup  
1/2 c Chicken Broth  
4 clv Garlic (mined)  
1 Green Onion (chopped)

## Instructions

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1. Whisk together all ingredients except chicken in a small bowl.
2. Place chicken in a large ziploc bag. Pour the remaining marinade over chicken and massage to make sure marinade is coating all of the chicken pieces. Place chicken in the refrigerator for at least 2 hours. Turn bag over at least once while marinating to ensure all pieces are coated evenly.
3. Preheat oven to 400 degrees. Arrange chicken on a foil-lined, rimmed baking sheet, skin side up. Bake chicken for 17 minutes.
4. Meanwhile, pour marinade through a strainer into a small pot and place on the stove at medium heat. Bring the marinade to a low boil and cook for at least 5 minutes, whisking often. Turn heat down to

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medium-low and continue cooking; whisking occasionally until sauce is reduced and thickened.

5. Turn chicken pieces over and baste with the cooked sauce. Continue cooking for another 17 minutes or until juices are clear and chicken is no longer pink near the bone.

6. Remove the pan from the oven and turn on the broiler. Flip chicken over so the skin side is up and baste liberally with the cooked marinade.

Place under the broiler for 5-7 minutes until skin is browned. Watch closely so that it doesn't burn.

Remove from the oven and brush chicken pieces with the remaining sauce. Transfer to serving platter and garnish with green onions.