

Huli Huli Chicken

Ingredients:

9-12 pounds chicken wings, thighs, and breasts pieces

Sauce Ingredients:

¼ cup Frozen pineapple juice concentrate

1/3 cup White wine

½ cup Chicken broth

¼ cup Shoyu/Soy Sauce

¼ cup Katsup

¼ Teaspoon powdered ginger or a pinch of fresh ginger

1-2 drops Worcestershire sauce

Directions:

Wash chicken parts and pat dry with paper towels.

Mix all sauce ingredients in bowl.

Brush over chicken parts.

Grill over barbecue for about 40 minutes.

Turn and baste with sauce until chicken is done.

Serves 10-12 people as a main course