

*From the kitchen of David and Jennifer Deaven*

5. Slice chicken into 1/4" slices, serve with sauce.  
3 minutes per side.  
4. Place chicken on grill, brush with sauce and cook about liquid consistency.  
sauce thickens. Add water as needed to bring to thick

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## Meat/Chicken Teriyaki

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- A: 3/4C soy sauce  
1C sugar  
1t molasses  
6c garlic, minced  
2T ginger, grated  
1/2t black pepper  
1 cinnamon stick  
1T pineapple juice
- B: 8 chicken thighs, skinless
- C: 2T cornstarch  
2T water

1. Combine (A) in saucepan, bring to boil, reduce heat to low and stir to dissolve all sugar. Remove from heat and cool.
2. Place (B) in plastic bag with sauce, seal, and refrigerate overnight.
3. Remove chicken from sauce, place sauce in saucepan and bring to slow boil. Mix (C) and add to pan, stirring as



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