



## Menu du Jour

22 Jan 06

Huli-Huli Chicken  
(Serves four)

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### Huli-Huli Chicken

*In Hawaiian, huli-huli means to turn over and over. This version of the roadside favorite uses a home-made huli-style sauce instead of the patented commercial version. This recipe requires advance preparation. (Huli sauce may also be used as a glaze for hamburgers and mahi mahi.)*

1 (3 1/2-pound) chicken

For the huli sauce:

3/4 cup dark soy sauce (shoyu)

1 cup pineapple juice

1/2 cup honey

1/3 cup brown sugar (Hawaiian cane preferred)

3 cloves garlic, peeled and minced

1/4 cup ketchup

2 tablespoons minced fresh ginger

1 teaspoon Asian chile paste

1/4 cup chopped green onions (white part only)

Freshly ground black pepper to taste

Split the chicken down the backbone, remove backbone but leave halves attached at breast. (The method of cutting is called Spatchcocking.)

In a medium mixing bowl, combine the soy sauce, pineapple juice, honey, brown sugar, garlic, ketchup, ginger, chile paste, chopped green onions and pepper.

Place the chicken in a large resealable food-grade bag and marinate, refrigerated, at least 4 hours. Remove chicken and drain. Pour marinade into a medium saucepan and bring to a boil over medium heat, stirring often. Reduce heat and simmer for at least 5 minutes.

Roast chicken over medium-high direct heat with mesquite wood, turning and marinating often, for about 1 hour or to an internal thigh temperature of 175 degrees F.

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**Cooking & Presentation**



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