

“2-MINUTE WARNING” TERIYAKI CHICKEN yields 4 portions
recipe developed by The Clever Cleaver Brothers®

8 boneless chicken thighs

Marinade

- 1 cup soy sauce
- 1 cup grape juice
- 1/2 cup brown sugar
- 1 teaspoon garlic powder
- 1 teaspoon grated ginger
- 1 teaspoon sesame oil
- 1 tablespoon toasted sesame seeds

1. Trim excess fat off the chicken thighs. Rinse with cold water and pat dry with paper towels. Place in a large re-sealable plastic bag and refrigerate until ready to use.
2. In a bowl, combine the Marinade ingredients. Place marinade over the prepped chicken thighs and refrigerate the chicken for a minimum 3 hours, or overnight.
3. Preheat the barbecue grill to medium-high. Remove the chicken from the marinade and place on the grill. Discard the marinade. **NOTE: NEVER** baste with marinade that was used for raw meat.
4. Cook the chicken thighs on both sides until cooked but still juicy. You can use a meat thermometer to confirm that it has reached 170 degrees, or you can cut it open to confirm doneness. Enjoy!

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