

Huli Huli Chicken

Chicken:

- 2 quarts water
- 2 cups soy sauce
- 1 tablespoon vegetable oil
- 6 garlic cloves, minced
- 1 tablespoon grated fresh ginger
- 4 split chicken halves (about 8 pounds total)

Sauce:

- 3 (6-ounce) cans pineapple juice
- ¼ cup packed light brown sugar
- ¼ cup soy sauce
- ¼ cup ketchup
- ¼ cup rice wine vinegar
- 2 tablespoons grated fresh ginger
- 2 teaspoons Asian chili-garlic sauce

1. Brine chicken. Combine water and soy sauce in a large bowl. Heat oil in large sauce pan over medium-high heat until shimmering. Add garlic and ginger, and cook until fragrant (about 30 seconds). Stir into soy sauce mixture. Add chicken and refrigerate, covered, for at least 1 hour or up to 8 hours.
2. Make Sauce. Combine all the sauce ingredients in a sauce pan and bring to a boil. Reduce heat to medium, simmer until thick and syrupy (about 20 to 25 minutes), reducing the sauce to approximately 1 cup.
3. Grill chicken. Remove the chicken from the brine and pat dry. Arrange chicken skin-side up on grill, over indirect heat, with a small amount of wood chips for flavor. Grill, covered, until chicken is well browned on bottom and the meat registers 120 degrees (about 25 to 30 minutes). Flip chicken skin-side down and continue to grill, covered, until skin is well browned and crisp, and thigh meat registers 170 to 175 degrees (about 20-25 minutes longer). Transfer chicken to platter, brush with half of the sauce, and let rest 5 minutes. Serve, passing the remaining sauce at the table.

(Courtesy of "Cook's Country," June/July 2009)