

Hawaiian Style Teriyaki Chicken

Are you ready to dip into hawaiian style chicken? This teriyaki chicken speaks for itself. I've never tasted anything like it in my life! It's insanely delicious! Check it out.

You'll Need:

- 3 pounds of boneless, skinless chicken thigh.
- 1 cup of soy sauce.
- 1 cup of water.
- 1 cup of sugar.
- 5 cloves of mashed garlic.
- 1 ginger root (2-3 slices cut thin and lengthwise).

How to:

In a large bowl, mix together the water and soy sauce and add in the sugar to be dissolved. Add the desired amount of ginger and garlic then add in the chicken.

You can soak the meat in the marinade for up to 3 days, if you are in a hurry, you need to soak it for at least 24 hours.

If you can't wait, boil the chicken in the sauce right after you make it.

Grill the chicken like any other meat on hot heat and then stick it in a pot on the grill. Add a little fresh teriyaki sauce to the pot and it will steam the grilled chicken so that the chicken is tender and juicy.

Easy, peasy and delicious! If you really want the best of this amazing hawaiian style teriyaki chicken, try to leave it in the marinade for 3 days and then grill it. You will be amazed of how good it tastes.