

Grilled Teriyaki Chicken (Mel's Kitchen)

1 c. soy sauce/coconut amino	1 T. freshly grated ginger
½ c. lightly packed brown sugar	1 T. finely minced fresh garlic
2 T. honey	2-3 lbs. chicken
¼ c. unseasoned rice vinegar	

Instructions:

1. In a small saucepan, combine soy sauce, brown sugar, honey, and vinegar. Heat over medium heat, stirring often, until the mixture is simmering and the sugar is dissolved.
2. Measure out ½ cup of the mixture into a container and refrigerate to use later.
3. Cool the remaining sauce to room temperature (speed this up by pouring the sauce from the hot pan into a separate container and refrigerating or stirring until cooled).
4. Pour the sauce into a blender and add the ginger and garlic. Blend until well-combined.
5. Place the chicken in a shallow dish. Pour the blended teriyaki sauce over the chicken. Cover the dish and refrigerate for at least 1 hour (or up to 4 hours). The teriyaki flavor of the chicken will be stronger the longer it marinates.
6. Grill the chicken over medium high heat for about 5-7 minutes per side; should be 165° at the thickest part. Brush the chicken with some of the reserved sauce during the last 1-2 minutes of cooking (save the rest of the sauce to serve with the chicken).
7. Tent the chicken and let rest for 5-7 minutes before serving. Cut the chicken into thin slices and serve with the rest of the reserved teriyaki sauce.