

# Hulu Huli Chicken

*Unit: Large Skillet or Electric Skillet*

## **Ingredients:**

**2.5 – Lbs of Boneless Chicken thighs**

## **Marinade:**

**¼ - Cup of White Wine**

**1 – Cup of Chicken Broth**

**½ - Cup of Soy Sauce**

**½ - Cup of Ketchup**

**1 – Tsp Fresh Ginger**

**2 – Tbsp Worcestershire Sauce**

**1 – 4 oz Can of Pineapple Slices blended in a blender**

Place all of the ingredients into a cold large skillet and cover. Place the skillet into the refrigerator for 2 or more hours to marinate the meat.

(Remove the pan from the fridge and place on medium heat with the valve below the knob rotated to open. (350 on the electric skillet) When the lid is stinging hot to the touch or the valve whistles, reduce the heat to low and cook for 20 minutes or until done. (250 on the electric skillet) Serve with rice.