

Ono Kine Pineapple Chicken

Yield: 15 each entrée servings

Ingredients:

- 8 lbs Reser's® Pineapple Chunks (79453.75428)
- 45 each Chicken legs
- 1 ½ cups Pineapple liquid, reserved from tub
- 1 ½ cups Soy sauce
- 1 cup Brown sugar
- ½ cup Apple cider vinegar
- 3 Tbsp Toasted sesame oil
- 1 Tbsp Ginger, freshly grated
- ½ cup Ketchup
- 2 Tbsp Toasted sesame seeds
- Avocado or Vegetable oil for brushing chicken and pineapple to grill
- 10-inch Wooden skewers, soaked in water for 30 minutes to prevent burning

Directions:

1. Drain 105 each Reser's Pineapple Chunks in a colander over a bowl, cover and refrigerate.
2. In a large metal bowl, whisk together the pineapple liquid, soy sauce, brown sugar, sesame oil, ginger, and ketchup.
3. Reserve 1 ½ cups of the marinade and whisk in the toasted sesame seeds, label and refrigerate for plating.
4. Cover the chicken legs in the remaining marinade, turning to coat.
5. Let chicken marinate for 12-24 hours.
6. Before cooking, drain the chicken in a colander and pat dry.
7. Per order, brush 3 chicken legs with oil and grill until golden brown all over and internal temperature near the bone is 185°F.
8. Once the chicken is done, set aside to rest in a warm place, tented with foil.
9. Per order fill a skewer with 7 pineapple chunks, brush with oil and grill on all sides. Keep warm after grilling.
10. Place the 3 grilled chicken legs onto a warm serving plate drizzled with the reserved sesame marinade and grilled pineapple chunks.

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