



Huli-Huli Chicken

Marinade Ingredients

1/3 cup soy sauce
1/4 cup saba (cooked grape must or reduced balsamic vinegar)
1/4 cup honey
1/3 cup Blackberry Ginger Balsamic
1-2 Tbsp. sesame oil
1-2-more pieces ginger root, crushed
3 cloves garlic, crushed
3 Tablespoons Baklouti Olive Oil
Scallions for garnish

4 pounds chicken drumsticks, wings, or cut up whole chicken

Combine all the ingredients above except the scallions in a blender or food processor and process until smooth. Reserve a few tablespoons of marinade. Pour over the chicken and refrigerate for a minimum of 2 hours or overnight.

Preheat oven to 400 degrees F. or prepare a grill for indirect cooking. Line a large sheet pan with foil and top with a wire rack. Bake chicken until cooked through and skin is crispy about 45-50 minutes. About 20 minutes through the process, turn the chicken pieces so that they crisp up evenly. Brush with additional reserved sauce as they come out of the oven and sprinkle with sliced scallions.

Serve with rice, grain or starch of your choice.