



Shoyu Chicken

Jacob · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

1 hr 40 mins

Description

Shoyu chicken is a popular Hawaiian dish often served with rice. The word shoyu is Japanese for soy sauce. Let the chicken soak in the marinade for at least an hour; the longer the better.

Ingredients

- - 1 cup soy sauce - 1 cup brown sugar - 1 cup water - 1 onion
- chopped - 4 cloves garlic
- minced - 1 tablespoon grated fresh ginger root - 1 tablespoon ground black pepper - 1 tablespoon dried oregano - 1 teaspoon crushed red pepper flakes (Optional) - 1 teaspoon ground cayenne pepper (Optional) - 1 teaspoon ground paprika (Optional) - 5 pounds skinless chicken thighs

Instructions

1. Whisk soy sauce
2. brown sugar
3. water
4. onion
5. garlic
6. ginger
7. black pepper
8. oregano
9. red pepper flakes
10. cayenne pepper
11. and paprika together in a large glass or ceramic bowl. Add chicken thighs and toss to coat evenly. Cover the bowl with plastic wrap; marinate chicken in the refrigerator for at least 1 hour. Preheat an outdoor grill to medium heat. Lightly oil the grate. Remove chicken thighs from marinade; discard remaining marinade. Grill chicken thighs on the preheated grill until no longer pink in the center and the juices run clear
12. about 15 minutes per side. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C).