Pineapple Teriyaki Chicken Thighs
Makes 6 thighs

A simple marinade transforms chicken thighs into a succulent, flavorful dinner! These pineapple teriyaki chicken thighs are quick to grill, and pair well with a bowl of rice, fresh pineapple, and a garnish of green onions and sesame seeds. Try this recipe soon -- it just might become the family's most requested dish this summer!

Ingredients:
6 boneless, skinless chicken thighs

Pineapple Teriyaki Marinade:
4 cloves garlic
1-inch fresh ginger, finely grated
2 tablespoons brown sugar
1/4 cup pineapple juice
1/2 cup soy sauce

Directions:
1. Mix the marinade ingredients together in a bowl until well combined.

2. Place the chicken thighs in a bowl with a tight lid. Pour the marinade into the bowl, and cover tightly. Refrigerate for at least 1 - 2 hours.

3. After the chicken is marinated - fire up the grill! Reserve the marinade for later (see step 4). When using a gas grill, prepare half of the grill with high heat while keeping the other half on low heat -- that is, use a direct/indirect set-up. Add the chicken to the cooler side of the well-oiled grill and close the lid. After 4-5 minutes, turn once and cook an additional 4-5 minutes. Continue to grill and flip, as needed, until the thickest part of the thigh reaches 160 degrees F. After removing the chicken from the grill, the heat will continue to rise until it hits the food-safe temperature of 165 degrees F.

4. Prepare the marinade for use as a basting sauce. First, it is essential to kill any bacteria. Do this by pouring the marinade into a small saucepan and bring it to a boil. Boil for a minimum of 2 minutes. Brush the cooked juices on the chicken during and after grilling.

4. Make it a meal! Serve the sliced, flavor-infused chicken thighs on a bed of rice. Brush the boiled marinade on top of the grilled chicken. Garnish the bowl with sliced green onions and chunks of fresh pineapple.