

Huli Huli Chicken

Ingredients

2 whole chickens or 4 half chickens
1/2 cup mango nectar
1/2 cup orange or pineapple juice
1/4 cup shoyu or soy sauce
1/4 cup ketchup
2 tablespoons sesame oil
1 teaspoon Sriracha Chili sauce, optional
1/4 cup dry sherry or white wine
3 tablespoons ginger, finely chopped
1 tablespoon Worcestershire sauce
1 tablespoon honey
1 tablespoon kosher salt (I reduced to 1 teaspoon)
1 tablespoon black pepper, freshly ground

Method

Mix ingredients together and marinade chickens for at least 3 hours but up to 48 hours .
Drain the marinade from your chickens and reserve the marinade for making your glaze for the chickens.

Place your marinade in a non-reactive or non-stick sauté pan and bring to a simmer.

Cook it over low heat until it reduces by 25 to 30 percent.

Take a spoon and coat the back of the spoon with sauce, if you run your finger through the sauce and it does not run and cover the line you just made it is ready.

If it is too thick add a little water. Test it the same way.

Since this sauce/glaze has both fruit and honey keep the heat low when reducing it.

Turn off the heat and reserve for glazing the chicken.

Prepare a two-zone fire one side for direct heat, the other for indirect cooking

Clean your grills nicely and place the chicken on the indirect side of the grill.

Cook for five to ten minute per side over the indirect heat.

By now your coals should be a bit cooler and it is time to put some nice grill marks on your chickens.

Once your grill marks are on, now move your chicken back to the indirect side of the grill.

Paint your chickens with the glaze.

Cover and let it cook on for a while. Repeat as necessary or desired.

Using a thermometer check the temperature of the chickens at the thickest part of the thigh and leg or thickest part of the breast.

When it is at 73°C pull it off the grill and let it rest for a few minutes before cutting.