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**Takes.** 30 minutes

**Keeps.** Because it has a high acid, salt, and sugar content, it can keep for months in the refrigerator.

### Ingredient

- 1 cup pineapple juice
- 1 cup chicken broth
- 1/4 cup soy sauce
- 1/4 cup ketchup or red barbecue sauce
- 1/4 cup rice vinegar
- 1/4 cup dark brown sugar, packed
- 4 tablespoons fresh ginger, skinned and grated fine
- 2 tablespoons Worcestershire sauce
- 1 teaspoon dark Asian sesame oil
- 2 teaspoons Sriracha Sauce
- 4 medium cloves of garlic, pressed or finely minced

**About the chicken broth.** *Feel free to substitute white wine, sherry (it doesn't matter if it is dry or sweet in this recipe), or even water.*

**About the vinegar.** *If you wish you can swap some fresh lemon or lime juice for all or part of the vinegar.*

**About the Sriracha.** *Sriracha is a garlicky hot chile paste. It is special and widely available, but if you can't get it, feel free to use whatever hot sauce you have around. This quantity is not very hot, especially when painted on chicken, but you can use less or add more to your taste.*

### Method

- 1) Mix all the ingredients together in a saucepan and simmer gently for about 10 minutes. You can refrigerate it for several weeks.
- 2) Click here for the recipe for **Huli-Huli Chicken**.