

Polynesian Chicken

1 1/2 pounds boneless, skinless chicken breast halves

18 (10-inch) bamboo skewers*

1/2 cup bottled teriyaki 1/2 cup bottled teriyaki marinade
with added honey and pineapple* *

2 tsp. minced fresh ginger root

1 1/2 tsp. sesame oil

1 clove garlic, pressed

2 tbs. toasted sesame seeds

*Soak bamboo skewers in water 30 minutes to prevent
burning.

* * Lowrey's Teriyake Marinade works well. Just add a 2
tbs of honey and 1/4 cup pineapple juice

Preparation:

Cut chicken into strips about 1 inch wide. Thread chicken onto

skewers.

In a bowl combine the teriyake marinade, honey, pineapple juice, ginger, sesame oil and garlic. Brush this mixture onto all sides of the chicken.

Grill skewers 4 to 5 inches from hot coals or on gas grill, 8 to 10 minutes or until chicken is no longer pink in center, turning skewers over once and brushing with remaining glaze. *(Or broil skewers 6 to 8 minutes, or until chicken is no longer pink in center, turning over once and brushing with remaining glaze).*

Sprinkle both sides of skewers thoroughly with sesame seed. Makes 6 appetizer servings.