

Huli Huli Chicken

2 fryers (2-3lbs. each)

3/4 cup dark shoyu (soy sauce)

1/2 cup fresh squeezed lime juice

1/2 cup honey

1/3 cup brown sugar

3 Tbs. olive oil

3 garlic cloves, minced

3 Tbs. Ketchup

2 Tbs. minced fresh ginger root

1 tsp. asian chile paste or sambal oelek

Lots of freshly ground black pepper to taste

Hawaiian sea salt or other salt to taste

1 tsp. sesame oil (optional)

Directions:

Split each chicken down the backbone, but leave attached at the breast. Remove neck bone. Mix together shoyu, lime juice, honey, brown sugar, oil, garlic, ketchup, ginger root, chile paste, salt and pepper and sesame oil if using.

Marinate split chickens for 20 minutes to 4 hours. If you are short on time it is not absolutely necessary to marinate chicken.

Secure chickens on rotisserie and roast 45 minutes to 1 hour-20 minutes, basting often.

If you dont have a rotisserie, grill the chicken on barbeque rack over medium coals, turning often for about 45 minutes. Baste frequently.