

Huli Huli Chicken  
Recipe from Alana Kysar  
Adapted by Margaux Laskey, *The New York Times*/NYT Cooking App

In 1954 in Honolulu, Hawaii, Ernest Morgado formed poultry company with chicken farmer, Mike Asagi. During a meeting with local Hawaiian farmers, Ernest and Mike feed the farms with [barbecued chicken](#). Mr. Morgado used a teriyaki type marinade that was based on his grandmother's recipe. As the chicken was frequently turned during cooking, people began calling it huli, which in Hawaiian means "turn."

Yield: 4 to 6 servings

Time: 45 minutes, plus 8 hours marinating

## INGREDIENTS

½ cup ketchup

½ cup soy sauce

½ cup packed light or dark brown sugar

¼ cup rice vinegar or apple cider vinegar

1 (1-inch) piece fresh ginger, peeled and finely grated

2 to 3 garlic cloves, peeled and finely grated

3 ½ to 4 pounds bone-in, skin-on chicken pieces

Grapeseed or canola oil, for brushing the grill grate

## PREPARATION

1. In a large bowl or a gallon-size resealable plastic bag, combine the ketchup, soy sauce, brown sugar, rice vinegar, ginger and garlic, and stir or shake until combined. Reserve and refrigerate 1/2 cup of the mixture for basting the chicken later. Add the chicken to the remaining mixture, and stir or shake until evenly coated. If using a bowl, cover with plastic wrap. Refrigerate overnight, or at least 8 hours, turning the chicken at least once.
2. When you're ready to cook, oil your grill grates well. Heat the grill to medium (for charcoal, the grill is ready when you can hold your hand 5 inches above the coals for 5 to 7 seconds). Add the chicken to the grill, cover, and cook 25 to 35 minutes, turning every 5 minutes to keep the chicken from burning, and basting it with the reserved marinade after you turn it, until cooked through. (Cook times will vary depending on sizes and cuts of chicken pieces, so be sure to check for doneness: Meat should not be pink and the juices should run clear.) Serve immediately.