

Main Dishes

Poultry

Hawaiian Chicken

I love to eat at Steak and Ale and I always order their Hawaiian Chicken.

20 ounce can pineapple slices

2 Tablespoons brown sugar

1 Tablespoon soy sauce

1 Tablespoon cooking sherry

3 whole chicken breasts, skinned and boned



Drain pineapple juice into glass container.

Add brown sugar, soy sauce and sherry.

Cut chicken breasts in half and add to mixture.

Marinate three hours or overnight.

Grill or broil chicken breasts and baste with marinade.

Place pineapple slices on grill a few minutes before chicken is done.

Serve chicken with pineapple slice.

Yield: 6 servings.

NOTE: Rice or baked potato and a salad make this a great meal.