



Hawaiian BBQ Feast

Servings: 0 servings

Ingredients

The Meat and Marinade

Boneless skinless Chicken Thighs, beef short ribs, or any kind of meat you want to use.

- 1 C. packed light brown sugar
- 1 C. soy sauce (I don't recommend the Dark kind, it's too strong, the regular cheap-o will do)
- 4-5 cloves of garlic chopped
- 1 1/2 T. fresh ginger root chopped
- 1/4-1/2 large onion sliced

Directions

Marinade Directions

1. In a bowl, mix the brown sugar and soy sauce together. Keep mixing until almost all the sugar is dissolved in the soy sauce.
2. Add in the garlic, ginger and onion and mix.
3. Let the mixture sit for a few minutes.
4. Put meat into a zip lock bag and pour mixture over it. Depending on how much meat you have you may need to make more marinade and split this into 2 different bags. Let this marinade for at least 4 hours.

For the Grill

- 13x9 Pyrex dish or smaller depending on the amount of meat you have
- 1 stick of butter (trust me this is the linchpin)
- 4-5 green onions sliced small

Grilling Directions

1. Place Pyrex dish on the hot grill if you have room otherwise you can put it in the oven.
2. Add the butter to the Pyrex so it starts to melt.
3. Add the meat to the grill and cook to perfection.
4. When the pieces of meat are done place them in the Pyrex to let swim in buttery goodness until all are done and add the green onions.

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