

Crisco's® Teriyaki Chicken Breasts

Allowing the chicken to marinate overnight will make for a more succulent dish.

Recipe Cookbook: Crisco® "We Cook" Cookbook

Prep Time: 10 minutes

Cooking Time: 45-50 minutes

INGREDIENTS:

2 TBS CRISCO Oil

1/3 C soy sauce

3 TBS honey

1 TBS cider vinegar

2 tsp jarred minced garlic (or 1 large clove, peeled/minced)

1 tsp ground ginger

1/4 tsp freshly ground pepper

1-1/2 lbs boneless/skinless chicken breast halves, trimmed/flattened to even thickness

DIRECTIONS:

Combine Crisco Oil, soy sauce, honey, vinegar, garlic, ginger & pepper in heavy re-sealable plastic bag or mixing bowl. Rinse chicken. Pat dry. Add chicken breasts to bag. Marinate 30 minutes, or longer, if desired.

Heat broiler. Line broiler pan with heavy-duty aluminum foil. Remove chicken from marinade. Place on broiler rack.

Pour marinade into small saucepan. Heat on high heat. Boil till liquid is reduced by one-half. Brush chicken with reduced marinade.

Broil 5 minutes about 6" from heat. Turn chicken with tongs. Brush second side with reduced marinade. Broil 4-5 minutes, or till chicken is no longer pink in center. Cut chicken into 1/2" slices. Drizzle slices with reduced marinade. Serve immediately.

Note: The chicken can marinate overnight if refrigerated.

Serves: 4