

GUAVA CHICKEN

1 cup sugar (if using the guava concentrate)

1 cup shoyu

¼ cup oyster sauce

2 to 3 cups guava concentrate

OR 2 to 3 cups of Hawaiian Sun drink concentrate

1 (2-inch-long) slice fresh ginger, crushed

2 cloves garlic, crushed

6 boneless, skinless chicken thighs

2 tablespoons cornstarch

½ cup water



Prep time: 45 minutes

Marinate: 1 hour

Grill time: 8 to 10 minutes

Serves: 4

Guavas are not native to Hawai'i but, since being introduced to the Islands in the 1800s, have become the most common wild fruit here. They can be a welcome find when hiking, grow in many backyards, and add flavor to much of our food and drink. If you don't have access to fresh guava to make a concentrate, ask if your grocer stocks frozen puree or look in the frozen juice concentrate cooler. Hawaiian Sun drinks are one of the beloved beverages that kids and adults here look forward to pulling out of ice-cold coolers at potlucks.

1. To make the marinade, combine the sugar, shoyu, oyster sauce, and guava concentrate until the sugar dissolves. (No sugar is needed if you are using the Hawaiian Sun drink concentrate.) Add the crushed ginger and garlic. Reserve 2 cups of the marinade for later.
2. Place the chicken into a gallon-size zip-top bag. Pour the marinade over the chicken and coat all sides. Marinate for at least 1 hour in the refrigerator.
3. Bring the reserved 2 cups of marinade to a boil, add the cornstarch and water, and mix to desired consistency. The longer you mix, the thicker the glaze will be.
4. Preheat a clean and oiled grill to medium heat.
5. Grill the chicken for 4 to 5 minutes per side, until done.
6. Remove from the heat and drizzle with the glaze.
7. Serve with a side of Classic Mac Salad (page 108).

