



Potluck Club

Issue no. 2 SUMMER STAR GAZING

SHOPPING LIST

- Fresh garlic cloves
- Fresh ginger
- Scallions
- Chicken breast halves
- Soy sauce
- Brown sugar

NOTES:

Bring Back
the Potluck

MAIN COURSE

California Grilled Chicken

Serves 12

12 chicken breast halves
(skin-on, bone-in or boneless, skinless)

3 bunches scallions (about 16 scallions),
trimmed to 6 inches each

9 cloves fresh garlic, minced

1 cup soy sauce

3 tablespoons fresh ginger, grated

1/3 cup brown sugar

Place the chicken and scallions in a large, resealable plastic bag or plastic food container with a tight-fitting cover. Whisk together the garlic, soy sauce, ginger and brown sugar in a small bowl and pour the marinade over the chicken, turning several times to make sure it's well-coated. Refrigerate and marinate for 8 hours or overnight, turning the bag occasionally.

Marinated chicken is best grilled (charcoal or gas) using an indirect grilling technique, which cooks more slowly and allows the meat to stay moist. Light a charcoal grill, place the coals on one side of the grill; leave the other side bare. The coals are ready when they have a light coating of gray ash, about 15 to 20 minutes after igniting.

If using a gas grill, turn all burners to high and close the lid. When the temperature inside the grill reaches 400°F, lift lid and turn off one of the burners. The area over the turned-off burner is the indirect heat area.

Remove chicken pieces and scallions from bag and discard the marinade. Lightly brush the grill grate with oil. Place the breasts on the grate above the open area without the hot coals (place skin-side-down if using skin-on breasts). Grill for 12 to 15 minutes each side with the thickest side of the breast facing the coals. For boneless, skinless breasts, grill for 8 to 10 minutes each side. The chicken is done when an internal thermometer reads 160°F to 165°F.

Remove breasts from grill and grill the scallions, directly over the coals, turning occasionally for 4 to 6 minutes or until lightly browned.

Serve chicken warm or at room temperature, garnished with scallions.