

Grilled Chicken Thighs

We were surprised and pleased at how well this recipe worked for a party of neighbors. It is easy to prepare ahead and makes great left-overs. You may use pieces of pork tenderloin instead of chicken thighs or in combination with chicken.

Ingredients:

- 1 lb. boneless, skinless chicken thighs
- 4 Tbsp. Soy Vey Veri Veri Teriyaki marinade

Equipment

- Large plastic bag
- Skewers
- Temperature probe



Grilled Chicken Thighs:

<input checked="" type="checkbox"/>	Directions	Time (min)
	Place 1 lb. boneless chicken thighs in a large plastic bag with 4 Tbsp. marinade	2
	Allow to marinate overnight	8 hrs
	Preheat grill	15
	Place thighs on a metal skewers	2
	Grill until brown on one side, and then turn over	7
	Grill to an internal temperature of 160 degrees	10
	Total	8 hrs, 21