

Teriyaki Chicken Marinade

Ingredients:

- 1 cup soy sauce (I prefer Kikkoman's)
- 1 cup water
- 2 cloves garlic, minced
- 1 teaspoon fresh ginger, grated (if using dried powdered ginger use less, about ½ teaspoon)
- 1/2 cup brown sugar
- 6 Boneless Skinless Chicken Breasts

Directions:

1. Place meat that is being marinated into a large Ziploc bag.
2. Pour the marinade ingredients over the meat in the bag.
3. Seal the bag completely and mix the marinade by kneading the sealed bag with your hands.
4. Refrigerate meat in marinade for at least 4 hours, up to 12.
5. Grill over medium flame until desired doneness.