

## SWEET ASIAN CHICKEN

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PAGE 43 • BEST BY:

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**Directions** Completely thaw in refrigerator. Prepare a medium-low fire in a gas or charcoal grill. Grill chicken, turning every 5 minutes and basting frequently with marinade, for 30 minutes, or until an instant-read thermometer inserted into thickest part of chicken reads 165°F/75°C. Do not baste chicken during last 5 minutes of grilling. Discard remaining marinade. See *main recipe for indoor cooking instructions*.

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