



NASCAR COOKS! Race Day Recipe Contest

Winner – Week 2

Recipe Submitted by Robert Brown from Branson, Missouri

RECIPE: Big Daddy's Grilled Hawaiian Chicken

INGREDIENTS:

- Six (6) chicken breasts
- One (1) 20-ounce can Chunk Pineapple + Juice
- Two (2) 8-ounce cans Mandarin Oranges + Juice
- One (1) Tbsp. Soy Sauce
- One (1) Tbsp. Worcestershire Sauce
- One (1) Tbsp. Tabasco Sauce
- Juice of 1 lemon and 1 lime
- One (1) Tsp. Garlic Powder
- One (1) Tsp. Onion Powder
- One (1) Tsp. Pepper Flakes
- ½ Cup Brown Sugar
- Salt & Pepper

INSTRUCTIONS:

- Cut chicken, wash and pat dry
- Salt and pepper both sides of the chicken
- In a large bowl with a lid, combine all other ingredients, mix well.
- Add chicken pieces, put on lid cover and shake well to coat chicken.
- Put in fridge for up to 24 hours.

- Shake every 3-4 hours
- Remove chicken to platter
- Strain remaining marinade and set aside. Discard fruit.
- Grill until done basting with marinade.