

## The Park Grill Moonshine Chicken

### Marinade:

#### Ingredients:

6 pineapple rings (reserved)

6 cups Pineapple Juice

1 cup Soy Sauce

1/8 cup Moonshine

1/2 cup Cooking Sherry

1 cup White Sugar

6 Chicken Breasts – 8 oz/each (reserved)

### Method:

Combine pineapple juice, soy sauce, moonshine, sherry, and sugar in large container. Mix well, until sugar is dissolved. (Yield approx. 2 qts.)

Add cleaned, fresh chicken breasts to marinade and refrigerate at least 12 hours, preferably 24 hours, stirring occasionally.

Remove from refrigeration, discard excess marinade and immediately grill or bake at 350 F, until internal temp is 160 F. If baking, place pineapple ring on each breast before cooking. If grilling, grill pineapple until marked and caramelized and place on breast just before serving. ENJOY!