

TERIYAKI CHICKEN DINNER

Recipe for Teriyaki Chicken in a #14 dutch oven

Ingredients:

4-5 pounds chicken (boneless thighs)
3-4 pounds potatoes; USDA #1 Russets (brown potatoes)
2 pounds "baby cut" carrots
broccoli florets to top off the pot
1 18oz. bottle KC Masterpiece Honey Teriyaki Sauce
1/2 stick butter
1 medium to small yellow onion (chopped fine)
Lemon Pepper
Garlic Salt

Take the boneless thighs and trim excess fat that's easy to remove. Don't worry about getting every bit off. Cut the thighs into 2" pieces (big bite size). Chop the onion fine. Wash the potatoes well and leave the skins on and cut them into 3/4" cubes.

Heat the #14 pot on a gas stove, medium heat. Melt the 1/2 stick of butter and lightly brown the onion. As soon as chopped onion is browned, throw in all the chicken and cook on the stove till browned. Be warming up your briquettes while you are doing this step.

Once the chicken is browned, put in the diced potatoes and all of the carrots. Season with lemon pepper and garlic salt. Remove from the gas stove and put the coals to the pot. 14 coals underneath the pot and a ring around the entire outer perimeter of the lid and a small ring of coals around the handle (see picture below). Cook for 30 minutes. Stir once at the 15 minute mark if you like your food cooked evenly. At the 30 minute mark stir the pot once more and then fill the pot to the top with broccoli florets. Cook for 15 more minutes. At the 45 minute mark, pour the entire contents of the Teriyaki Sauce evenly over the broccoli so that you have a nice coat over all the green. If the veggies look cooked, then just pull the pot and let it sit for 5-10 minutes so that the sauce will seep down to the bottom. If the pot needs a little more cooking, keep the coals on it for the 5-10 minutes. Stir one last time to get an even mixture of the colors in your pot and you have a handsome dish indeed!

