

# GUAM CHICKEN

While Deeann and I were in Guam flying research missions into Typhoons, our friend Tina suggested we join her in a cooking course. Great idea! There was a particular dish that we both enjoyed at the Chamorro Village was a unique barbequed chicken on bamboo skewers that was served with rice and soy sauce. Very simple, but very good! About 10 years ago, I was flying with a flight attendant from Guam and told her about our happy recollections, and she happened to have the recipe! You can grill this on your BBQ if you like, but soak the skewers for 20 minutes first to avoid burning. You can also place them directly on the grill, crosswise so they don't fall through or on hot dog sticks in the fireplace, but be careful about contamination. In Guam, they use chicken thighs, probably because they are less susceptible to over cooking, and are also less expensive. Choose the color you like. By the way, this also works great with pork!

## INGREDIENTS:

2-3 Pounds Chicken (or pork) cut into slices no more than ½ inch thick and 1 inch wide  
20 (or so) Bamboo Skewers if you are going to use them, soaked in water 20 minutes or so  
1 Cup Soy Sauce  
5 teaspoons Minced Garlic (about 1 head of garlic)  
½ Cup Onion, finely chopped  
¼ Cup Lime Juice  
½ Cup 7up/Sprite/Beer  
1 teaspoon Black Pepper  
3 Tablespoons Brown Sugar  
½ Cup Ketchup

## DIRECTIONS:

Slice the chicken or pork to the proper dimensions.

Mix all the other ingredients in a large bowl and whisk to mix.

Add the sliced meat to the marinade, and stir to coat everything well. Allow meat to marinate for *at least* 30 minutes in the refrigerator, but ideally, 3 hours. Overnight is OK, it'll just be a bit stronger.

String the meat onto skewers and place on a medium grill, turning every minute or so to cook evenly until done.

This dish was generally served with rice and soy sauce in Guam. Stateside, I like to sauté finely diced carrots, small broccoli florets, and snow peas, and add them to the rice along with some soy sauce, but feel free to choose whatever sounds good to you!

