

# Pineapple Chicken

## Ingredients

- Three to four pounds chicken thighs or breasts (or mixture)
- (Cut bone-in breasts in half)
- One 8oz can crushed pineapple
- ¾ cup brown sugar
- 1 teaspoon dry mustard
- Juice of one fresh lemon, or 2 tablespoons bottled lemon juice
- 1 teaspoon vinegar
- Hot charcoal (heat at least 35 coals)

## Directions

Mix every ingredient other than the chicken in a large bowl (the “sauce”). Lay the chicken out on the bottom of a large Dutch oven and pour the sauce over it. Place the lid on the oven and bake approximately 60 minutes with the following coal arrangement (coals may need replacement or “refreshing” due to the long cooking time):

10 coals under  
18 coals over

Remove from coals and let stand (covered) for 10 minutes before serving.

Serves 6-8 (at 1/2 lb chicken per person)