Chicken Teriyaki

[**JOHN T. EDGE**](https://cooking.nytimes.com/search?q=John+T.+Edge)

* **YIELD**8 servings

INGREDIENTS

* **1** **cup soy sauce**
* **1** **cup granulated sugar**
* **1 ½** **teaspoons brown sugar**
* **6** **cloves garlic, crushed in a press**
* **2** **tablespoons grated fresh ginger**
* **¼** **teaspoon freshly ground black pepper**
* **1** **3-inch cinnamon stick**
* **1** **tablespoon pineapple juice**
* **8** **skinless, boneless chicken thighs**
* **2** **tablespoons cornstarch**
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Nutritional Information

PREPARATION

1. In a small saucepan, combine all ingredients except cornstarch and chicken. Bring to boil over high heat. Reduce heat to low and stir until sugar is dissolved, about 3 minutes. Remove from heat and let cool. Discard cinnamon stick and mix in 1/2 cup water.
2. Place chicken in a heavy-duty sealable plastic bag. Add soy sauce mixture, seal bag, and turn to coat chicken. Refrigerate overnight.
3. Remove chicken and set aside. Pour mixture into a small saucepan. Bring to a boil over high heat, then reduce heat to low. Mix cornstarch with 2 tablespoons water and add to pan. Stir until mixture begins to thicken, and gradually stir in enough water (about 1/2 cup) until sauce is the consistency of heavy cream. Remove from heat and set aside.
4. Preheat a broiler or grill. Lightly brush chicken pieces on all sides with sauce, and broil or grill about 3 minutes per side. While chicken is cooking, place sauce over high heat and bring to a boil, then reduce heat to a bare simmer, adding water a bit at a time to keep mixture at a pourable consistency. To serve, slice chicken into strips, arrange on plates, and drizzle with sauce.