



Ingredients

FOR CHICKEN

- 4 Pounds Boneless Chicken Thighs
- 7 Tablespoons Island Frydays All-Purpose Seasoning

FOR BROWN STEW

- 1/2 Cup Soy Sauce
- 6 Tablespoons Browning
- 6 Tablespoons Sugar
- 5 Tablespoons Island Frydays All-Purpose Seasoning
- 4 Tablespoons Ketchup
- 4 Tablespoons Teriyaki Pineapple Glaze Sauce, such as Kikkoman Baste & Glaze with Honey & Pineapple
- 3 Tablespoons Paprika
- 8 Cloves Garlic
- 4 Green Onions
- 2 Habaneros
- 1 Medium Onion
- Oil, for Deep-Frying
- 6 Tablespoons Cornstarch
- 6 Tablespoons Cold Water

EQUIPMENT

A DEEP-FRYER

1. For the chicken: Marinate it with the Island Frydays all-purpose seasoning and refrigerate it for 24 hours.
1. For the brown stew: Place the soy sauce, browning, barbecue sauce, sugar, Island Frydays all-purpose seasoning, ketchup, teriyaki glaze, paprika, garlic, green onions, habaneros, and onion in a blender with 2 cups water. Blend.
2. Bring 6 quarts of water to a boil. Pour the mixture from the blender out into the water and boil for 30 minutes on medium heat.
3. Fry the chicken in a deep fryer at 350 degrees F until golden brown, 5 to 6 minutes. Remove and drain the excess oil. Add the fried chicken to the boiling brown stew sauce. Cook for 10 to 15 minutes.
4. Mix the cornstarch and cold water together in a bowl until you have a slurry consistency. Pour the slurry slowly into the stew and simmer for about 5 minutes.