



Dinah's Kitchen

Teriyaki Fish and Chicken Kari's Favorite

Fresh fish fillets or
Chicken breasts boned and pounded
Olive Oil
Salt
Favorite Teriyaki sauce

Wash and pat dry meat. Rub with Olive oil and salt. Place on hot grill. Watch carefully and baste with teriyaki sauce. Cook to desired doneness. Baste again. Cover with foil and let sit ten minutes before serving.