Grilled Chicken Teriyaki

1 cup soy sauce

1/2 cup sugar

2 Tablespoons mirin

2" piece ginger, sliced thin

5 cloves garlic, minced

3 pounds boneless, skinless chicken thighs

Bring soy, sugar and mirin to a boil in a small saucepan.

Remove from heat and allow to cool.

Combine 1/4 cup teriyaki, ginger and garlic in blender.

Process until smooth.

Place chicken in 1 gallon ziploc with teriyaki, garlic sauce.

Refrigerate 1-24 hours.

Grill chicken to 175, turning as needed.