



Yakitori Chicken

INGREDIENTS

1-pound Skinless/ Boneless Chicken Thighs, trimmed of fat and cut into 1-inch cubes
½ cup Soy Sauce
¼ cup Mirin
2 tbsp Sake
1 tbsp Dark Brown Sugar
3 Garlic Cloves, smashed with the side of a chef's knife
½ tsp Ginger, Grated
6 wooden skewers, soaked in water
¼ cup Scallions, sliced thin
1 tsp Toasted Sesame Seeds
1 Serrano Pepper, sliced thin (Optional)
Serve with Baby Bok Choy with Oyster Sauce

PREPARATION

- In a small sauce pot combine soy sauce, mirin, sake, sugar, garlic, and ginger. Simmer for 5 minutes and remove from the heat. Allow to cool to room temperature. Reserve ¼ cup for dipping sauce.
- Place the chicken in a large bowl and toss with the remaining sauce to evenly coat. Allow the chicken to marinate for 1-3 hours.
- Preheat yakitori grill or Big Green Egg to 400°F direct heat.
- Remove the chicken from the bowl and thread evenly on the skewers. Grill for 6 minutes, turning once, until the chicken reaches an internal temperature of 165°F. Transfer the chicken to a platter, garnish with scallions, sesame seeds, and serrano with the reserved sauce on the side and Baby Bok Choy.