

Chicken Yakitori



Servings: 4 **Level:** easy **Time:** 1 to 2 hr

Source: Bob and Robin Young, Boise, ID **Adapted from:** Clinton Kelly, *The Chew*

Ingredients:

1½ lbs bone-in, skin on Chicken Thighs, de-bones and cut each thigh into 4 pieces

½ c Takuko White Shoyu (Japanese Soy Sauce)

3 T Momokawa Premium Sake

3 T Rice Wine Vinegar

5 t dark Brown Sugar

¼ t Red Chili Flakes, optional

1 clove Garlic, peeled and smashed

2 t freshly grated Ginger peeled

Scallions, thinly sliced, to garnish

1 c Jasmine rice

1 T Jasmine tea leaves

Celtic Sea Salt and freshly ground Tellicherry Black Pepper, to taste

Wooden Skewers, soaked in water

Martin's Swiss Dressing, for green salad

Directions:

In a small saucepan over medium heat add the soy sauce, sake, rice wine vinegar, dark brown sugar, chili flakes, garlic and ginger. Bring to a simmer and allow to cook until thickened, about 5-6 minutes.

Remove from the heat and allow to cool.

Brown the jasmine rice in butter. Add 2 c water and the tea leaves. Bring to boil. Cover. Reduce heat and cook until water is absorbed. Do not stir. Keep warm.

In a baking dish add the chicken pieces, pour over the thickened sauce and allow to marinate for 45 minutes or longer.

Adjust the oven rack to the top rack of the oven. Preheat the broiler. Line a baking sheet with foil.

Thread 4 pieces of marinated chicken onto the skewers and place on baking sheet. Place in the oven and allow to broil until caramelized on all sides and cooked through, about 2 minutes or more per side. Remove from the oven and garnish with scallions.

Serve with steamed jasmine rice. Side of green salad with cucumber strands, carrot strands and green onion. Dress with Martin's Swiss Dressing.