



Easy Shoyu Chicken

Level: Easy

Prep Time: 5 minutes

Serves: 8 to 10

Cook Time: 45 minutes to 1 hour

5 pounds fresh boneless, skinless chicken thighs (not frozen)
1 to 2 (4 oz.) cans mushrooms pieces & stems; liquid drained

Sauce:

1 cup white granulated sugar

1 cup shoyu (soy sauce); (see Notes below)

$\frac{1}{2}$ cup water

2 1-inch pieces of fresh ginger root; peeled & crushed



1. In a large pot, mix the sauce ingredients and stir on medium heat until the sugar is dissolved. Add chicken and stir. Bring to a boil, then reduce heat to a medium low. Stirring the chicken occasionally, cook uncovered on medium low for another 40 to 50 minutes, until the chicken is fully cooked. (To keep the chicken pieces whole and intact, stir chicken gently. Otherwise, the whole chicken thighs will break into smaller pieces while it cooks.)
2. Add the drained mushrooms during the last 10 minutes of cooking. Gently stir all the ingredients. Serve immediately with hot rice. (This shoyu chicken also tastes better reheated the next day.)

Notes:

- I use Kikkoman brand soy sauce, which is saltier and darker than most brands.
- You can find the 4 oz. cans of mushrooms pieces & stems in the Asian section of the supermarket. The brand I normally use is Mum's.
- Do not eat the pieces of ginger root. It is used only to flavor the sauce.
- Do not continuously boil or cook the shoyu chicken on high heat. The liquid will evaporate quickly and the dish will become very salty.