



## Momo Tare Yakitori

24-Jan-2019

Level: Easy

Serves: 6 to 8

Prep & Marinade Time: 5 hours 20 minutes

Cook Time: 45 minutes

1 cup shoyu (soy sauce)

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

$\frac{1}{2}$  cup sake (see Notes)

2 Tbsp. dark brown sugar

2 Tbsp. Japanese rice vinegar, unseasoned

4 large cloves garlic, pressed

2 Tbsp. fresh ginger, finely grated

2 tsp. cornstarch

2 lbs. fresh boneless, skinless chicken thighs; cut into  $1\frac{1}{2}$ -inch pieces

1 bunch green onion or scallion stems; rinsed, dried, and cut into 2-inch lengths (see Notes)



In a medium saucepan, mix and bring the shoyu, mirin, sake, brown sugar, rice vinegar, garlic, and ginger to a boil. Reduce heat to a simmer. Add the cornstarch and whisk continuously until the mixture slightly thickens, about 2 to 3 minutes. Remove from heat and cool completely. Toss cut chicken with  $\frac{2}{3}$  of the marinade, and refrigerate marinated chicken for at least 5 hours. Place remaining  $\frac{1}{3}$  marinade in a covered container and keep in refrigerator until ready to grill (this sauce will be used to baste the yakitori while grilling).

Heat grill to medium (I used a stovetop grill pan, but you can also use a regular outdoor grill, or for real authenticity, a Japanese konro grill with binchotan charcoal.) Alternately thread chicken and cut green onions/scallions on skewers (if using a stovetop grill pan like me, wooden skewers are fine. If using an outdoor grill or konro, metal skewers are better and will not burn. They will be hot to the touch though!) Grill for 4 to 5 minutes on one side, turn over, generously baste with sauce, and cook for another 4 to 5 minutes until chicken is cooked through. Serve immediately.

### Notes:

- You do not have to use an expensive sake for this recipe. I used a cheaper brand that came in the smallest bottle.
- Try to use the stems of the green onions or scallions where the green stalk meets the white root part. This part is more firm than the tips and will not become as limp while grilling.