



## Miso Ginger Yakitori

05-June-2022

Level: Easy

Serves: 6 to 8

Prep & Marinade Time: 4 hours 20 minutes

Cook Time: 45 minutes

3 lbs. fresh boneless, skinless chicken thighs (about 12 thighs); cut into 1½-inch pieces

### *Marinade:*

- 1 Tbsp. dark brown sugar
- 6 Tbsp. good quality red miso paste (see Notes)
- 6 Tbsp. mirin
- 3 Tbsp. shoyu (soy sauce)
- 3 Tbsp. sesame oil
- 3 Tbsp. vegetable oil
- 1 Tbsp. unseasoned Japanese rice vinegar
- 2 Tbsp. fresh ginger, finely grated
- 3½ tsp. freshly minced garlic (about 6 cloves)
- 2 stalks green onion, thinly sliced



Place marinade ingredients in a gallon-sized Ziploc® bag. Press the air out of the bag, seal the bag, and squeeze and knead the ingredients with your hand outside of the bag until all are combined. Open the bag and add the cut chicken. Repeat kneading process until chicken is covered with the marinade. Refrigerate marinated chicken for at least 4 hours.

When ready to cook, thread chicken on skewers and stack skewers horizontally on a plate to let excess marinade drip off chicken (I use a stovetop grill pan, therefore, wooden skewers are fine. If using an outdoor grill or a Japanese konro grill, metal skewers are better and will not burn. They will be hot to the touch though!) Heat stovetop grill pan to medium high. Spray stovetop grill pan with non-stick cooking spray. Grill chicken for 4 to 5 minutes on one side, turn over, and grill for another 4 to 5 minutes until chicken is thoroughly cooked. (If the outside of the chicken is burning too quickly, lower heat.) Let cool slightly and serve while warm.

### Notes:

- I use Marukome® brand red miso paste that I purchase at Don Quijote (see photo at right).
- To prevent the chicken from burning and charring, scrape off excess marinade or let marinade drip off of chicken skewers prior to placing on grill.
- To prevent sticking, spray stovetop grill pan with non-stick cooking spray each time you add more skewers to the pan.

