



Japanese Chicken Kebabs

(Recipe from Fine Cooking)

Makes: 4 servings

Prep Time: 10 minutes Cook Time: 20 minutes

Total Time: 30 minutes plus marinate time 30

- 1/3 cup soy sauce
- 1/4 cup sake
- 3 tbsp mirin (rice wine)
- 2 tbsp dark brown sugar
- 2 tbsp honey
- 1 tbsp finely grated fresh ginger
- 2 pounds boneless, skinless chicken thighs, cut into 1 & 1/2-inch pieces (about 36)
- 12 medium scallions, white and light green parts cut crosswise into 1 & 1/2-inch pieces (36 pieces) and dark green parts thinly sliced
- 36 small shiitake mushrooms, stemmed
- Vegetable oil, as needed
- 12 (12-inch) skewers (soaked in water for 30 minutes if wooden)
- 1 tsp toasted sesame seeds

Combine the soy sauce, sake, mirin, sugar, honey, and ginger in a 1-quart saucepan; bring to a boil over medium heat, whisking until the sugar dissolves. Remove from the heat and cool completely.

In a medium bowl, toss the chicken with the marinade. Cover and let sit for 30 minutes.

Prepare a medium (350°F to 375°F) gas or charcoal grill fire for direct grilling.

Remove the chicken from the marinade. Return the marinade to the saucepan, bring to a boil, and then turn the heat down to low and simmer until slightly thickened, 5 to 7 minutes. Remove from the heat and set aside.

Alternately thread 3 pieces of chicken, 3 shiitake, and 3 pieces of scallion onto each skewer, leaving a little space between pieces. Oil the grill grate. Grill the skewers until grill marks form, 2 to 3 minutes. Turn, baste the cooked side with the sauce, and continue to grill, turning and basting, until the chicken is cooked through and the mushrooms are tender, 5 to 6 minutes more.

Serve drizzled with the remaining sauce and sprinkled with the sesame seeds and sliced scallions.