

# Yakitori (Grilled Chicken Skewers)

Yakitori is Japanese skewered and grilled chicken that can use approximately 30 different chicken parts, from momo, or chicken thigh, to nankotsu, or chicken cartilage. This recipe calls for marinating chicken thighs, gizzards, or livers in a savory-sweet sauce of ginger, sake, mirin, soy sauce, garlic and a touch of brown sugar, grilling or broiling, then scattering with chopped scallions. Serve it alongside something fresh and green, like a cucumber salad, and a pile of rice.

## Ingredients:

1 pound chicken livers, gizzards or boneless thigh meat  
½ cup dark soy sauce or tamari  
¼ cup mirin  
2 tablespoons sake or dry sherry  
1 tablespoon brown sugar  
2 garlic cloves, peeled and smashed  
½ teaspoon grated fresh ginger  
Scallions, thinly sliced, for garnish

If using wooden or bamboo skewers, soak them in water for one hour.

## Directions:

Cut chicken into one-inch pieces and place in a shallow dish.

In a small saucepan, combine soy sauce or tamari, mirin, sake or sherry, brown sugar, garlic and ginger. Bring to a simmer and cook for 7 minutes, until thickened. Reserve 2 tablespoons sauce for serving. Pour remaining sauce over chicken, cover, and chill for at least one hour (and up to 4 hours).

Preheat grill or broiler. Thread chicken pieces onto skewers, and grill or broil, turning halfway, for about 3 minutes for livers, 10 minutes for gizzards and 6 minutes for thighs. Serve drizzled with reserved sauce and garnished with scallions.

