



# Yakitori

Yakitori is Japanese skewered and grilled chicken, calls for marinating chicken thighs, gizzards and 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.

## Recipes

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

## Steps:

1. Cut chicken into one-inch pieces and place in a shallow dish.
2. 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).
3. If using wooden or bamboo skewers, soak them in water for one hour. 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.
4. Serve drizzled with reserved sauce and garnished with scallions.